KEATING OF CHICAGO, INC.®

"Serving Those Who Serve The Very Best"®

Users Manual

INSTANT RECOVERY® GAS FRYER SERIES 2009

READ AND SAVE THIS MANUAL FOR FUTURE REFERENCE.

RECORD THE MODEL AND SERIAL NUMBERS OF THIS INSTANT RECOVERY® GAS FRYER IN THE SPACES PROVIDED.

SERIAL NO. _____

MODEL NO. _____

KEEP THESE NUMBERS FOR FUTURE REFERENCE.

IMPORTANT: Keep a copy of your bill of sale. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your interest to obtain and keep all receipts. Keating commercial fryers are not intended for household use.

The Owner's Guide provides specific operating instructions for your model. Use the Instant Recovery® Gas Fryer only as instructed in this Service Guide.

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Keep this manual for training new personnel.

1-800-KEATING

www.keatingofchicago.com

part# 038142

gasFryer2009

08/11

POST THIS LABEL IN A PROMINENT LOCATION ON YOUR UNIT

Purchaser should post in a prominent location instructions to be followed in the event the user smells gas. This information shall be obtained by consulting the local gas supplier.

WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING

IF NOT INSTALLED, OPERATED AND MAINTAINED IN ACCORDANCE WITH THE MANUFACTURER'S INSTRUCTIONS, THIS PRODUCT COULD EXPOSE YOU TO SUBSTANCES IN FUEL OR IN FUEL COMBUSTION WHICH CAN CAUSE DEATH OR SERIOUS ILLNESS AND WHICH ARE KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER, BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.

WARNING

PROPANE GAS MAY EVENTUALLY LOSE ITS ODOR AND PRECAUTIONS SHOULD BE TAKEN TO ASSURE THAT PROPANE GAS IS NOT PRESENT EVEN THOUGH YOU DO NOT DETECT AN ODOR. IF THERE IS ANY DOUBT, YOU SHOULD CALL YOUR LOCAL PROPANE GAS SUPPLIER FOR ASSISTANCE.

THE EQUIPMENT IS TO BE INSTALLED TO COMPLY WITH THE BASIC PLUMBING CODE OF THE BUILDING OFFICIALS AND CODE ADMINISTRATORS INTERNATIONAL, INC. (BOCA) AND THE FOOD SERVICE SANITATION MANUAL OF THE FOOD AND DRUG ADMINISTRATION (FDA).

***As continuous product improvement occurs, specifications may be changed without notice.**

INTRODUCTION

Instructions in this manual should be read thoroughly before attempting to operate this Keating Gas Fryer. All installation and service on Keating equipment must be performed by qualified, certified, licensed and/or authorized installation or service personnel.

Operating information for Keating equipment has been prepared for use by qualified and/or authorized personnel.

Keating equipment is made in the U.S.A. and has American sizes of hardware. All metric conversions are approximate.

INSTALLATION INSTRUCTIONS

Proper installation will assure top performance. Alterations of any kind to your equipment will void the warranty. Before uncrating, check equipment carefully for damage.

IF EQUIPMENT ARRIVES DAMAGED

Keating does not assume responsibility for loss or damage incurred in transit.

IMPORTANT

This merchandise has been thoroughly inspected and carefully packed before leaving our plant. Responsibility for its safe delivery was assumed by the carrier at the time of shipment. Claims for loss or damage to the contents should, therefore, be made upon the carrier, as follows:

CONCEALED LOSS OR DAMAGE

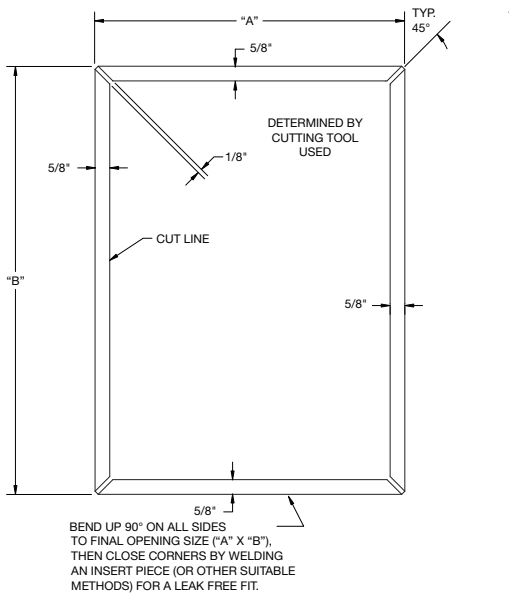
Concealed loss or damage means loss or damage which does not become apparent until the merchandise has been unpacked. The contents may be damaged in transit due to rough handling even though the carton may not show external damage. When the damage is discovered upon unpacking, make a written request for inspection by the carrier's agent within fifteen days of the delivery date. Then file a claim with the carrier since such damage is the carrier's responsibility. By following these instructions carefully, we guarantee our full support of your claims to protect you against loss from concealed damage.

VISIBLE LOSS OR DAMAGE

Any external evidence of loss or damage must be noted on the freight bill or express receipt, and signed by the carrier's agent. Failure to adequately describe such external evidence of loss or damage may result in the carrier refusing to honor a damage claim. The form required to file such a claim will be supplied by the carrier.

DO NOT RETURN DAMAGED MERCHANDISE TO KEATING. FILE YOUR CLAIM AS ABOVE.

DROP-IN FRYER COUNTER CUTOUT/INSTALLATION


"A"
TYP. 45°
5/8"
DETERMINED BY CUTTING TOOL USED
1/8"
5/8"
CUT LINE
"B"
5/8"
5/8"
BEND UP 90° ON ALL SIDES TO FINAL OPENING SIZE ("A" X "B"), THEN CLOSE CORNERS BY WELDING AN INSERT PIECE (OR OTHER SUITABLE METHODS) FOR A LEAK FREE FIT.

FRYER	"A"	"B"
10×11 DI	13"	21½"
10×11 DI E2000	13"	22"
14DI	16"	23½"
18DI	20"	29"

INSTALLATION NOTES

1. All Drop-In Fryers must be 16" from any open flame.

2. Fryer must be located no more than 5" from counter top front.

3. Cabinet must be reinforced to support full weight of fryer in use (Fryer, oil, food, etc.).

4. Fryers must be properly ventilated and located under an exhaust hood.

DROPPING THE FRYER INTO THE COUNTER TOP

It is only necessary to place the fryer in such a positon that the front edge overlaps the front raised edge of the opening.

Push the fryer forward as far as it will go holding the fryer on approximately a 15° angle, and then drop the rear of the fryer into its proper position lowering it down gently so you do not deform the table or equipment stand.

FIRST STEPS

POSITIONING

Keep appliance area free and clear of any combustibles. Position the Keating Gas Fryer 6 inches (152mm) from any combustible material. A minimum of 24 inches (610mm) should be provided at the front of the Keating Gas Fryer for servicing and proper

operation. Air for combustion enters the fryer from the bottom of the cabinet and the bottom of the control panel.

DO NOT BLOCK BOTTOM OF KEATING INSTANT RECOVERY® GAS FRYER CABINET. DO NOT OBSTRUCT FLUE.

Your Keating Instant Recovery® Gas Fryer is designed to be serviced from the front.

MINIMUM CLEARANCE

	Clearances	
	Combustible Construction	Non-Combustible Construction
Back	6"	0"
Right Side	6"	0"
Left Side	6"	0"

SUITABLE FOR NON COMBUSTIBLE FLOORS VENTILATION

The Keating Gas Fryer must be installed in an area providing adequate air supply and ventilation. Do not obstruct the flow of combustion and ventilation air. Proper ventilation is one of the important considerations for efficient operation of the Keating Gas Fryer. It should be installed so that the products of combustion are removed efficiently without producing drafts that will interfere with proper burner operation. The intake for the exhaust fan should not be placed close to the flue of the Keating Gas Fryer to insure proper air flow necessary for combustion. The area around the front and bottom of the Keating Gas Fryer must be kept clear and unobstructed. In the U.S.A. the ventilation systems must conform to the ANSI/NFPA96 latest edition. “A minimum of 18" (457mm) should be maintained between the flue outlet and the lower edge of the grease filters.” Must be installed at least 16" away from any open flame. It is the responsibility of the owner and the local installer to comply with national and local codes.

NATIONAL CODE REQUIREMENT

The installation must conform with local codes, or in the absence of local codes, with the National Fuel Gas code, ANSI Z223.1 or the Natural gas Installation Code, CAN/CGA-B149.1 or the Propane Installation Code, CAN/CGA-B149.2. Flexible connectors must comply to ANSI Z221.69/CAN/CGA1.16. Keating equipment is designed and manufactured to operate only on the type of gas specified by the user and indicated on the serial plate located inside the door. The gas may be natural, propane or manufactured. The type of gas cannot be converted to another gas fuel by turning or engaging a switch.

GAS CONNECTIONS AND PIPE SIZE

A single Keating Gas Fryer requires a standard gas pipe size of 3/4 inch (19mm) I.D. connection. Multiple fryers with a common manifold will require a minimum of 1 1/4 inch I.D. gas supply line. The size of the gas supply pipe is very important. If the pipe is too small you will have low gas pressure at the Keating Gas Fryer manifold. Low gas pressure will cause slow recovery and/or delayed ignition, amongst other problems. If you have a question about gas pipe size, call your local gas company.

⚠ CAUTION

Before connecting new pipe to the Keating Gas Fryer the pipe must be blown out to remove all foreign particles. These particles in the controls or burners may cause improper or dangerous operating conditions.

⚠ CAUTION

Pipe joint compounds that are used on threaded joints of appliance piping shall be resistant to the action of liquefied petroleum gases (Loctite PST 56765). When using pipe joint compound do not apply to the first two threads. Use only a very small amount and only on male threads. This will prevent clogging of burner orifices and the gas valve. Never use compound on female threads as it might be pushed into the gas valve.

Have your installer check for gas leaks using a soap and water solution before operating.

⚠ WARNING

DO NOT USE AN OPEN FLAME TO CHECK FOR GAS LEAKS.

1) The Keating Gas Fryer and its individual shut off valves must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.45kPa) (13.84 in WC). High pressure can damage the gas valve causing a hazardous condition. Excessive pressure introduced to the fryer may void the warranty.

2.) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.45 kPa).

NOTE: Keating fryers use a constant pilot that will emit a very small amount of gas at all times.

NOTE: Line pressure must be kept below 10” (Nat), 13” (LP) during leak test to avoid damage to the gas valve.

If more than one gas unit is on the same supply line, you may require a larger line. Consult your local gas company to assure adequate volume and pressure. Refer to serial plate for proper gas requirement for your particular model.

FLEXIBLE GAS CONNECTORS AND QUICK DISCONNECT DEVICES

For an appliance equipped with casters:

The installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69 or the Standard for Connectors for Moveable Gas Appliances, CAN/CGA-6.16, and a quick disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSI Z21.41 or the Standard for Quick Disconnect Devices for Use with Gas Fuel, CAN1-6.9.

RESTRAINING DEVICES

1.) Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

Fryer must also be restrained to prevent tipping when installed so that hot liquid splashing is avoided.

2.) The restraint means must be attached to the rear of the Keating Gas Fryer within 2" of the center line width and approximately 1-5/8" from the bottom of the cabinet back to allow the restraining bolt to be anchored to the cabinet back between the cabinet bottom and inner liner.

IF DISCONNECTION OF THE RESTRAINT IS NECESSARY, IT MUST BE RECONNECTED WHEN THE KEATING GAS FRYER IS RETURNED TO ITS ORIGINALLY INSTALLED POSITION.

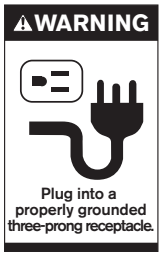
INSTALLATION

The installer is responsible for attaching the tipping restraint. See page 3 for drop-in installation.

ELECTRICAL CONNECTION

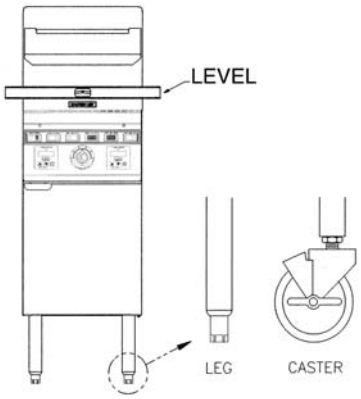
The Keating Gas Fryer, when installed, must be electrically grounded in accordance with local codes, or in the absence of local codes, the National Electrical Code, ANSI/NFPA No. 70. or the Canadian Electrical Code, CSAC-22.2 as applicable. A wiring diagram is located on the last page or on the inside of the door. In the U.S.A. and Canada, the electrical supply must be 120 VAC, 60 Hz.

⚠WARNING



This appliance is equipped with a three-prong 120 Volt NEMA 5-15 (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded and polarized three-prong receptacle. Do not cut or remove the grounding prong from this plug. (Model AA has no electric connection).

LEVELING



The Keating Gas Fryer will operate at its highest efficiency when properly leveled. Place a level on the fryer from side to side. For fryer on legs, the bottom foot of the leg is adjustable. Turn counterclockwise to increase height, or clockwise to decrease height until level. For fryers with casters, the casters are adjustable by loosening the jam nut and turning the caster in or out. When the desired level is reached, tighten the jam nut. Adjustments of more than 3/4" cannot occur with any caster. The same procedure should be followed to level the fryer from front to back.

PLACING KEATING GAS FRYER IN OPERATION

⚠WARNING

NEVER LEAVE YOUR FRYER OPERATING UNATTENDED.

(When all previous instructions have been completed).

Check the serial plate on the panel inside the door to determine if the burner is set up for the proper type gas before connecting the quick-disconnect or piping from the building gas supply pipe.

a. Maximum **INCOMING** gas pressure
   NATURAL GAS – 7 inches W.C. with burners on
   LP GAS – 11 inches W.C. with burners on

b. Fryer **MANIFOLD** gas pressure
   NATURAL GAS – 4 inches W.C. with burners on
   LP – 10 inches W.C. with burners on

⚠WARNING

ALWAYS disconnect fuel source and power supply before servicing.

NEVER move a fryer when full of oil.

NEVER introduce objects or liquids into fryer, while operational, which are not designed or made for cooking.

THIS FRYER MAY NOT BE ALTERED, MODIFIED OR CHANGED IN ANY WAY.

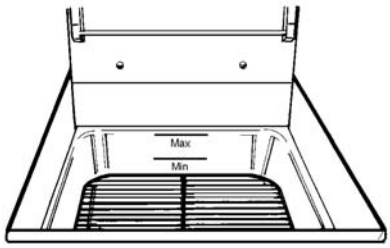
FILLING

NOTE: Before filling the fryer make certain the fryer vessel is sanitized, dry and the drain valve is completely closed.

NOTE: Solid shortening can not be used in a Keating Model AA Gas Fryer. If solid shortening is used, it should be melted prior to filling the fryer vessel. Damage done by melting solid shortening in the fryer vessel will void the warranty.

⚠ CAUTION

Oil expands when heated. The “Max” line has been provided to ensure optimum cooking while ensuring the safety of the operator. Do not overfill the fryer vessel.



Max Line

Fill the fryer vessel with oil or MELTED solid shortening up to the “Max” line.

⚠ CAUTION

BE SURE THE HEAT TRANSFER TUBES ARE COMPLETELY COVERED WITH OIL BEFORE SWITCHING THE FRYER ON. IF OIL LEVEL DROPS BELOW TOP OF HEAT TRANSFER TUBES, SEVERE DAMAGE TO FRYER AND INJURY TO OPERATOR MAY RESULT.

LIGHTING INSTRUCTIONS

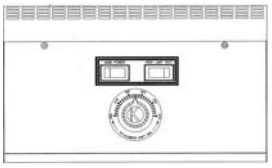
(See lighting instructions plate attached to the inner door of Keating Gas Fryer.) Model AA does not require an electrical connection.

Make sure that the Keating Gas Fryer is plugged in. If not your fryer will not operate. Make sure that the main gas valve on the gas supply line to the Keating Gas Fryer is in the “ON” position.

AIR IN THE GAS SUPPLY LINE MAY REQUIRE A LONGER THAN NORMAL PERIOD OF TIME TO LIGHT YOUR FRYER DURING INITIAL INSTALLATION OR AFTER OVERNIGHT SHUTDOWN

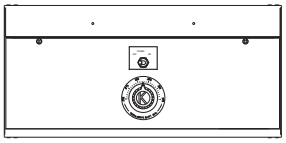
NOTE: Unless you have an AA model, your fryer cannot be operated during a power failure.

AA MODELS OPERATING INSTRUCTIONS



AA CONTROL PANEL – SERIES 2000

AA CONTROL PANEL – SERIES 2006



AA CONTROL PANEL – SERIES 2010

START-UP PROCEDURE

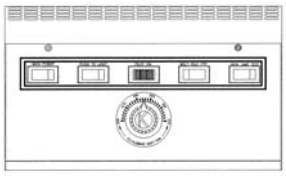
WARNING: DO NOT START FRYER WITHOUT FIRST FILLING FRY POT.

STEP 1. Set thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to the "OFF" position.
STEP 3. Turn gas valve knob to "PILOT" position.
STEP 4. Light constant pilot located on left side of pilot runner tube.
STEP 5. Push and hold the gas valve knob for 30 seconds and release.
STEP 6. With the pilot still on, turn gas valve knob to the "ON" position.
STEP 7. Set thermostat to desired temperature, turn "MAIN POWER" switch to the "ON" position. The burners will come on.

SHUTDOWN PROCEDURE

STEP 1. Set thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to the "OFF" position.
STEP 3. Turn gas valve knob to the "OFF" position.
STEP 4. Turn gas supply valve to the "OFF" position.
STEP 5. Check to make sure all burners and pilot are extinguished.

SERIES 2000 BB MODELS OPERATING INSTRUCTIONS



BB CONTROL PANEL – SERIES 2000

START-UP PROCEDURE

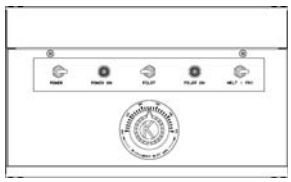
WARNING: DO NOT START FRYER WITHOUT FIRST FILLING FRY POT.

STEP 1. Set "MELT-IDLE-FRY" switch to "IDLE" position and thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to the "ON" position.
STEP 3. Light constant pilot located on left side of pilot runner tube.
STEP 4. Hold the "PUSH TO LIGHT" switch in until the amber "PILOT ON" light comes on.
STEP 5. Set thermostat to desired temperature.
STEP 6. Set "MELT-IDLE-FRY" switch to "FRY." The burners will come on. Select "MELT" with solid shortening until liquid shortening is 1" from full, then switch to the "FRY" position after packing shortening around burner tubes.

SHUTDOWN PROCEDURE

STEP 1. Set "MELT-IDLE-FRY" switch to "IDLE" position and thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to the "OFF" position. Its green light will go off.
STEP 3. Turn gas supply valve to the "OFF" position.
STEP 4. Check to make sure all burners and pilot are extinguished.

SERIES 2006 BB MODELS OPERATING INSTRUCTIONS



BB CONTROL PANEL – SERIES 2006

START-UP PROCEDURE

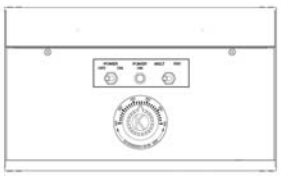
WARNING: DO NOT START FRYER WITHOUT FIRST FILLING FRY POT.

STEP 1. Set thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to the "ON" position. The power ON light will illuminate.
STEP 3. Hold the "PUSH TO LIGHT" switch over until the amber "PILOT ON" light comes on. Release switch.
STEP 4. Set thermostat to desired temperature.
STEP 5. Set "MELT-FRY" switch to "FRY." The burners will come on. Select "MELT" with solid shortening until liquid shortening is 1" from full, then switch to the "FRY" position after packing shortening around burner tubes.

SHUTDOWN PROCEDURE

STEP 1. Set thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to the "OFF" position.
STEP 3. Turn gas supply valve to the "OFF" position.
STEP 4. Check to make sure all burners and pilot are extinguished.

SERIES 2006 BB SPARK IGNITION OPERATING INSTRUCTIONS



BB SPARK IGNITION CONTROL PANEL – SERIES 2006

START-UP PROCEDURE

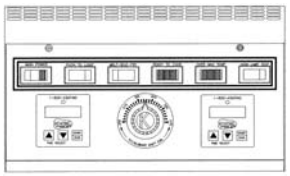
WARNING: DO NOT START FRYER WITHOUT FIRST FILLING FRY POT

STEP 1. Set thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to the "ON" position.
STEP 3. Set thermostat to desired temperature.
STEP 4. Set "MELT-FRY" switch to "FRY." The burners will come on. Select "MELT" with solid shortening until liquid shortening is 1" from full, then switch to the "FRY" position after packing shortening around burner tubes.

SHUTDOWN PROCEDURE

STEP 1. Set thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to the "OFF" position.
STEP 3. Turn gas supply valve to the "OFF" position.
STEP 4. Check to make sure all burners and pilot are extinguished.

SERIES 2000 TS MODELS OPERATING INSTRUCTIONS



TS CONTROL PANEL – SERIES 2000

START-UP PROCEDURE

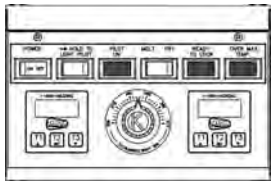
WARNING: DO NOT START FRYER WITHOUT FIRST FILLING FRY POT.

STEP 1. Set "MELT-IDLE-FRY" switch to "IDLE" position and thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to "ON" position. Its green light and the timers will come on.
STEP 3. Light constant pilot located on left side of pilot runner tube.
STEP 4. Hold the "PUSH TO LIGHT" switch for 30 seconds. The pilot runner tube will light.
STEP 5. Set thermostat to desired temperature.
STEP 6. Set "MELT-IDLE-FRY" switch to "FRY" with oil in the fry pot. The burners will come on. Select "MELT" with solid shortening until liquid shortening is 1" from full mark then switch to the "FRY" position after packing shortening around burner tubes.

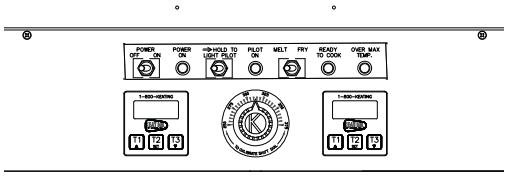
SHUTDOWN PROCEDURE

STEP 1. Set thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to the "OFF" position. Its green light will go off.
STEP 3. Turn gas supply valve to the "OFF" position.
STEP 4. Check to make sure all burners and pilot are extinguished.

SERIES 2006 TS MODELS OPERATING INSTRUCTIONS



TS CONTROL PANEL - SERIES 2006



TS CONTROL PANEL - SERIES 2009

START-UP PROCEDURE

WARNING: DO NOT START FRYER WITHOUT FIRST FILLING FRY POT.

STEP 1. Set thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to "ON" position. Its green light and the timers will come on.
STEP 3. Light constant pilot located on left side of pilot runner tube.
STEP 4. Hold the "PUSH TO LIGHT" switch for 30 seconds. The pilot runner tube will light.
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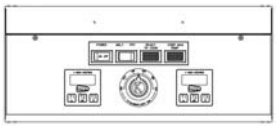
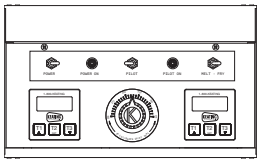
SHUTDOWN PROCEDURE

STEP 1. Set thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to the "OFF" position. Its green light will go off.
STEP 3. Turn gas supply valve to the "OFF" position.
STEP 4. Check to make sure all burners and pilot are extinguished.

SERIES 2009 TS SPARK IGNITION MODELS OPERATING INSTRUCTIONS



TS SPARK IGNITION CONTROL PANEL SERIES 2006



TS SPARK IGNITION CONTROL PANEL SERIES 2009

START-UP PROCEDURE

WARNING: DO NOT START FRYER WITHOUT FIRST FILLING FRY POT.

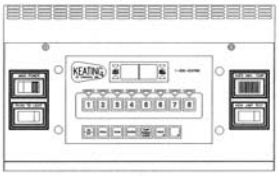
STEP 1. Set thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to "ON" position. Its green light and the timers will come on.
STEP 3. Set thermostat to desired temperature.
STEP 4. Set "MELT-IDLE-FRY" switch to "FRY" with oil in the fry pot. The burners will come on.

Select "MELT" with solid shortening until liquid shortening is 1" from full mark then switch to the "FRY" position after packing shortening around burner tubes.

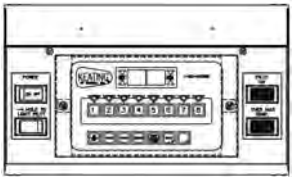
SHUTDOWN PROCEDURE

STEP 1. Set thermostat to the "OFF" position.
STEP 2. Turn "MAIN POWER" switch to the "OFF" position. Its green light will go off.
STEP 3. Turn gas supply valve to the "OFF" position.
STEP 4. Check to make sure all burners and pilot are extinguished.

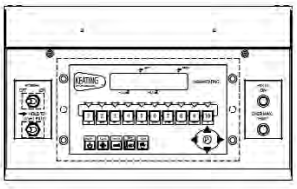
SERIES 2000 - 2010 CPU MODELS OPERATING INSTRUCTIONS



CPU CONTROL PANEL SERIES 2000



CPU CONTROL PANEL SERIES 2009



CPU CONTROL PANEL SERIES 2010

START-UP PROCEDURE

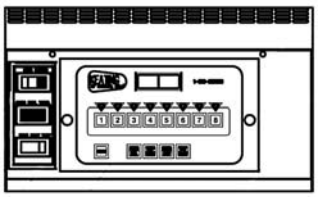
WARNING: DO NOT START FRYER WITHOUT FIRST FILLING FRY POT.

STEP 1. Light mini pilot located next to the left burner when facing fryer.
STEP 2. Turn gas supply to the 'ON' position.
STEP 3. Depress the main power switch to the 'ON' position.
STEP 4. Make sure CPU is turned off.
STEP 5. Engage the (Push to Light) switch and hold until indicator light remains on or the pilot runner tube remains lit.
STEP 6. Turn the CPU on by pressing on/off button.
STEP 7. Select melt cycle or heat cycle.
STEP 8. Select the desired temperature. See the computer manual for more information.

SHUTDOWN PROCEDURE

STEP 1. Turn CPU off by pressing the on/off button.
STEP 2. Depress the main power switch to the off position.
STEP 3. Turn gas supply to the "OFF" position.
STEP 4. Wait five minutes before restarting or relighting fryer.

SERIES 2000 CPU SPARK IGNITION MODELS OPERATING INSTRUCTIONS



CPU SPARK IGNITION SERIES 2000

START-UP PROCEDURE

WARNING: DO NOT START FRYER WITHOUT FIRST FILLING FRY POT.

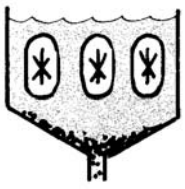
STEP 1. Turn gas supply to the 'ON' position.
STEP 2. Depress the main power switch to the 'ON' position.
STEP 3. Turn CPU to the 'ON' position.
STEP 4. Select melt cycle or heat setting.
STEP 5. Select the desired temperature. See the computer manual for more information.

SHUTDOWN PROCEDURE

STEP 1. Turn CPU off by pressing the on/off button.
STEP 2. Depress the main power switch to the 'OFF' position.
STEP 3. Turn gas supply to the "OFF" position.
STEP 4. Wait five minutes before restarting or relighting fryer.

COOKING

Keating's Instant Recovery® Gas Fryer is designed to provide maximum production efficiency and deliver high quality food products. Low- temperature cooking, highly polished stainless steel and a true COLD ZONE mean extended oil life. Follow cooking procedures on next page for your model.



Cold Zone

⚠ CAUTION

OPERATION OF THIS FRYER SHOULD BE LIMITED TO PERSONNEL WHO HAVE BEEN THOROUGHLY TRAINED IN OPERATING PROCEDURES.

⚠ CAUTION

CARE SHOULD BE TAKEN WHEN LOWERING BASKETS INTO FRYER TO PREVENT SPLASHING HOT OIL FROM FRYER VESSEL.

If your fryer has timers, push the “T1,” “T2” or “T3” button on the digital timer(s). For fryers with automatic basket lift, basket(s) will lower into fryer vessel.

When timer(s) sounds, carefully lift basket(s) out of hot oil. For fryers with automatic basket lift, a buzzer will sound and the basket(s) will rise automatically. Allow oil to drain before removing.

DO NOT LIFT BASKETS DIRECTLY OUT OF THE FRYER VESSEL WITHOUT DRAINING AS SEVERE INJURY MAY RESULT.

USE ONLY KEATING APPROVED BASKETS IN YOUR FRYER. NEVER OVERFILL FRY BASKETS. DO NOT BANG BASKETS ON BASKET HANGERS OR ON FRYER VESSEL.

Place basket(s) on basket hanger on splashback of fryer and allow to drain.

SHUTDOWN INSTRUCTIONS

Always turn the fryer off each night. See Shutdown procedure.

TS MODEL TIMER OPERATING INSTRUCTIONS PART # 056921

DIGITAL TIMERS

The electronic timers, standard on TS models, provide a clearly visible and accurate display and are very easy to use. Three different, independent cook times can be set using this timer - T1, T2, and T3.

PROGRAMMING

To program the timers, the unit must be in the idle mode. Press and hold the set button for approximately two seconds. The display will show “SEt”. Press T1, T2, or T3 for the cook time to be programmed. The display will show the current setting for that cook time. Use the up or down button to increment or decrement the setting. When the setting is correct, press and hold the set button again for approximately two seconds. The display will show "StO" for approximately two seconds and the timer will return to normal operation. Repeat the process as necessary for the other timers.

OPERATING LOGIC

When the timer is powered up, the display will show the time setting for the cook time that was operated last and the relay output contacts will be open. To start a cycle, press the desired cook time button (T1, T2 or T3). The display will begin to countdown from the preset time setting and the relay output contacts will close. During the countdown the colon will flash at a one-second rate. When the countdown has reached "00:00" the relay output contacts will open, the display will flash, and the audible alarm will sound. To cancel the audible alarm, press any button.

PAUSE FEATURE

To pause a cycle in progress, press any button. The relay output contacts will open, the display will flash, and the countdown will pause. To resume the countdown, press any button. The display will resume the normal countdown and the relay output contacts will close.

CANCELING A CYCLE

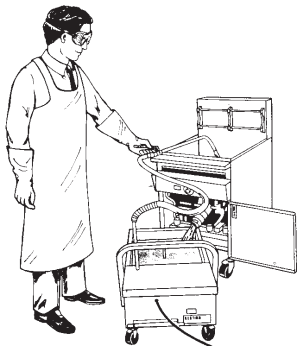
To cancel a cycle in progress press and hold any button for approximately two seconds. The relay output contacts will open and the display will show the time setting for the channel last used.

OIL BREAKDOWN

As part of a “Preventive Maintenance Program”, the oil in your fryer needs to be filtered regularly. The initial investment in the frying system is far less than the total overall costs of oil during the life of the fryer, and with regular filtering, you can realize substantial savings in oil costs, as well as maintenance charges. We have listed some of the conditions which are catalysts in the breakdown of oil:

1. Contact with Oxygen
2. Carbonization of Crumbs and Food Particles
3. Non-Stainless Steel Surfaces
4. Keep Salt and Seasonings Away From Oil
5. Prolonged High Temperatures

DRAINING



Operator in safety gear

⚠ CAUTION

ALWAYS SHUT THE FRYER OFF COMPLETELY BEFORE DRAINING. THE FRYER SHOULD BE DRAINED ONLY UNDER THE SUPERVISION OF PROPERLY TRAINED PERSONNEL. A DRAIN PIPE AND COVERED CONTAINER SUITABLE FOR USE WITH HOT OIL SHOULD BE USED TO ENSURE THE SAFETY OF THE OPERATOR.

1. Operator should be outfitted with proper attire including:

   •Oil and heat resistant gloves
   •Oil and heat resistant apron
   •Safety goggles
   •Oil and heat resistant footwear

2. Turn off the fryer and open the door.
3. Put suitable container under drain valve.
4. Drain oil from fryer by slowly turning handle. The drain will be completely open after 1/4 turn.
5. After fryer drains close the drain valve.
6. Filtering may be done at this step.

NOTE: Fryers with a central filter and under fryer filter will drain differently. (See page 9.)

CLEANING AND BOIL-OUT FOR A SINGLE FRYER

When cleaning and boiling out your fryer use Keating Sea Powder and Keating Klenzer to keep your fryer in top condition.

1. Operator should be outfitted with proper attire including:

   •Oil and heat resistant gloves
   •Oil and heat resistant apron
   •Safety goggles
   •Oil and heat resistant footwear

Turn the fryer off. Remove baskets and screen.

2. Drain oil from fryer, see draining.

⚠ CAUTION

A KEATING FRYER OR FILTER SHOULD BE DRAINED ONLY UNDER THE SUPERVISION OF PROPERLY TRAINED PERSONNEL. WHEN DISCARDING OIL, A COVERED RECEPTACLE APPROVED FOR USE WITH HOT OIL SHOULD BE USED. USE OF A NON-APPROVED RECEPTACLE OR METHOD OF DRAINING THE OIL COULD JEOPARDIZE THE SAFETY OF THE OPERATOR.

3. Remove oil container to a secure area to prevent accidental spillage.
4. Close the drain valve.
5. Fill fryer vessel to “Max” line with water.
6. Set thermostat and turn fryer on to bring water to a gentle boil. Once boil has been reached, turn fryer off.

⚠ CAUTION

UNDER NO CIRCUMSTANCES SHOULD THE FRYER AND FILTER BE LEFT UNATTENDED DURING BOIL-OUT. TRAINED PERSONNEL MUST BE PRESENT DURING THE PROCEDURE TO PREVENT BOIL OVER OR TO TURN OFF THE POWER IF WATER DROPS BELOW HEATING TRANSFER TUBES.

7. Dissolve ⅔ cup of Keating Sea Powder for every five gallons of water and let soak for ½ hour. If there is a large build-up of carbonized grease, allow for fryer to soak overnight.
8. While soaking, a natural fiber brush may be used to scrub the tubes and inside walls of fryer. Drain the water and Sea Powder into a dry suitable receptacle and remove from cooking area. Sprinkle Keating Klenzer liberally on tubes and sides of fryer vessel. A non-abrasive scouring pad may be used to remove the now softened carbonized grease. Thoroughly rinse fryer vessel with potable water to remove all Klenzer. Prior to refilling with oil, wipe the inside of the fryer vessel making sure all water and Klenzer have been removed.

NOTE: Do not pump water through the filter system.

DO NOT DAMAGE OR REPOSITION THERMOSTAT PROBE AS THIS MAY AFFECT THE ACCURACY OF THE FRYER.

⚠ WARNING

DO NOT MIX WATER AND HOT OIL

9. Close the drain valve.
10. Check thermostat bulb positioning.
11. Refill the fryer with new or filtered oil.

TO AVOID DAMAGING THE FRYER, DO NOT POWER WASH, SPRAY OR HOSE IT DOWN WHILE CLEANING IT.

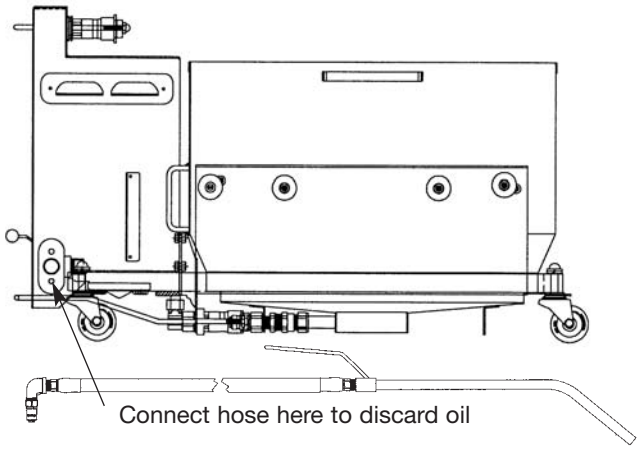
CLEANING AND BOIL-OUT FOR A FRYER WITH BUILT IN FILTER SYSTEM

When cleaning and boiling out your fryer use Keating Sea Powder and Keating Klenzer to keep your fryer in top condition.

DO NOT PUMP WATER THOUGH YOUR FILTER SYSTEM.

REFER TO YOUR FILTER MANUAL FOR INSTRUCTIONS ON PROPER USE

SAFE & EASY FILTER
(SIDE VIEW)



⚠ CAUTION

A KEATING FRYER OR FILTER SHOULD BE DRAINED ONLY UNDER THE SUPERVISION OF PROPERLY TRAINED PERSONNEL. WHEN DISCARDING OIL, A COVERED RECEPTACLE APPROVED FOR USE WITH HOT OIL SHOULD BE USED. USE OF A NON-APPROVED RECEPTACLE OR METHOD OF DRAINING THE OIL COULD JEOPARDIZE THE SAFETY OF THE OPERATOR.

⚠ WARNING

1.Operator should be outfitted with proper attire including:

–Oil and heat resistant gloves
–Oil and heat resistant apron
–Safety goggles
–Oil and heat resistant footwear

2. Turn the fryer off.

   A cleaning hose and wand have been provided for discarding oil.

3. Attach cleaning hose to quick disconnect located on the bottom right side of your filter.

4. Remove baskets and screen. Drain fryer into the central filter drawer.

5. Open the discard valve located near the quick disconnect in the filter cabinet.

6. The hose may now be used to pump the oil into the shortening handling system and discarded properly.

7. Remove oil container to a secure area to prevent accidental spillage.

8. Close the drain valve.

9. Fill fryer vessel to “Fill Level” line with water.

10. Set thermostat and turn fryer on to bring water to a gentle boil. Once boil has been reached, turn fryer off.

⚠ CAUTION

UNDER NO CIRCUMSTANCES SHOULD THE FRYER AND FILTER BE LEFT UNATTENDED DURING BOIL-OUT. TRAINED PERSONNEL MUST BE PRESENT DURING THE PROCEDURE TO PREVENT BOIL OVER OR TO TURN OFF THE POWER IF WATER DROPS BELOW HEATING TRANSFER TUBES.

11. Dissolve 2/3 cup of Keating Sea Powder for every five gallons of water and let soak for 1/2 hour. If there is a large build-up of carbonized grease, allow fryer to soak overnight.

12. While soaking, a natural fiber brush may be used to scrub the tubes and inside walls of fryer. Pump the water and Sea Powder into a dry suitable receptacle and remove from cooking area. Sprinkle Keating Klenzer liberally on tubes and sides of fryer vessel. A non-abrasive scouring pad may be used to remove the now softened carbonized grease. Thoroughly rinse fryer vessel with potable water to remove all Klenzer. Prior to refilling with oil, wipe the inside of the fryer vessel making sure all water and Klenzer have been removed.

DO NOT DAMAGE OR REPOSITION THERMOSTAT PROBE AS THIS MAY AFFECT THE ACCURACY OF THE FRYER.

DO NOT MIX WATER AND HOT OIL

13. Close the drain valve and disconnect the cleaning hose from filter machine.

    Quick disconnect will remain hot for approximately 15 minutes.

14. Check thermostat bulb positioning (should be 1 paper thickness away from heat tube).

15. Refill the fryer with new or filtered oil.

    Wait until filter drawer is cool before cleaning, approximately 15 minutes.

16. Remove filter drawer, drain, clean and dry.

17. Prepare filter drawer and return to filter cabinet.

TO AVOID DAMAGING THE FRYER, DO NOT POWER WASH, SPRAY OR HOSE IT DOWN WHILE CLEANING IT.

18. Pump must be primed with oil after boil-out with water.

    Failure to lubricate pump may cause severe damage to Filter System.

OPERATOR SELF HELP

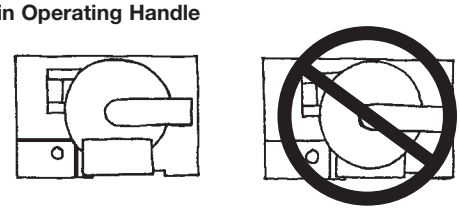
Before calling for service, review this list. It may save you both time and expense. This list includes common occurrences that are not the result of defective workmanship or materials in this appliance.

OCCURRENCE	SOLUTION
Fryer does not operate:	• Check power cord, unit plugged in? • Thermostat is in the "off" position. • Check gas supply. • Reset High Limit.

NOTE: For a fryer with a Central Filter or Safe & Easy® Filter always check the rear drain operating handle before attempting to use the fryer. A safety switch prevents the fryer from operating if the handle is not pushed in completely and latched. (See figure 3-2)

Figure 3-2

Rear Drain Operating Handle



PREVENTIVE MAINTENANCE

Preventive maintenance should be done in daily, weekly, monthly and yearly intervals as necessary. Following preventive maintenance procedures will help keep your fryer working efficiently. Proper care and servicing will lead to years of quality performance.

PREVENTIVE MAINTENANCE CHART

TIME FRAME	OPERATOR/OWNER
Daily	• Check lights and controls. • Check that the oil is up to "Max" Line. • Clean all baskets. • Drain, strain or filter oil.*
Weekly	• Drain and clean fryer.* • Boil-out fryer.
Bi-Monthy	• Hi-Limit & Test procedures.
Monthly	• Check calibration of the thermostat.
Yearly	**QUALIFIED SERVICE PERSONNEL ONLY** • Check burner flame color and adjust air shutters. • Remove and clean all orifices. • Clean Pilot Runner Tube. • Check and replace wing turbulators.

**High production facilities should be checked more often. Contact your local service company to perform maintenance and repairs.*

HI-LIMIT CHECK BI-MONTHLY

Place an accurate thermometer in the oil. If the Hi-Limit Control doesn't shut off the fryer between 425°F and 450°F, have it replaced.

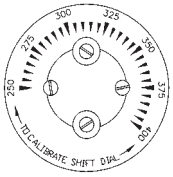
THERMOSTAT CALIBRATION

You will need:

One screwdriver with ⅛" wide flat blade

One accurate fryer thermometer

1. Set thermostat to desired frying temperature.
2. Allow fryer to cycle three times.
3. Place an accurate thermometer in the oil.



Thermostat calibration

NOTE: Locate thermometer in same position for every calibration. Left front corner of fryer vessel at the High Limit Bulb is recommended.

4. If temperature of fryer is found to be more or less than 15°F off, remove the thermostat knob. There are (4) screws holding the dial plate in place. Loosen the screws and reset the dial plate to match the thermometer reading.

BEFORE REPLACING, TEST THERMOSTATS

These operational problems can easily be corrected by thermostat bulb positioning.

Keating's patented thermostat application is accurate within 2°F of the dial setting between 250°F – 350°F. This accuracy is attained only if the thermostat bulb is placed properly against the heat transfer tube. To quickly and accurately test for proper bulb placement, a single thickness of writing paper should be pulled through between the tube and the bulb with medium resistance.*

1. *For gas fryers 14":

■ The end of thermostat bulb should touch the burner tube.

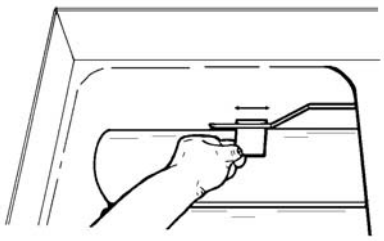
2. For gas fryers 10×11, 18" & larger:

■ If the bulb is too loose, the paper will slip through with little or no resistance. A fryer with a thermostat bulb that is too loose will overshoot.

Overshoot: The thermostat takes a long time to cycle and then misses its preset temperature by 20°F - 40°F yielding a poor quality product.

■ If the bulb is too tight, the paper will either not pull through or it will tear. A fryer with a thermostat bulb that is too tight will short cycle.

Short Cycle: The thermostat will cycle rapidly while the fryer is in the idle mode; the temperature will be erratic.



Thermostat Bulb Positioning 10×11, 18 & larger Fryer Gas

⚠ WARNING

DO NOT ADJUST THERMOSTAT SET SCREW - IT VOIDS ANY WARRANTY ON PART

WARRANTY REPAIRS

Keating's warranty begins with the date of installation. In the event that your Fryer, under warranty, needs repairs other than routine cleaning, you are required to contact

KEATING OF CHICAGO, INC. (1-800-KEATING) before calling a local service company.

SERVICE

Servicing should only be performed by qualified and licensed service companies.

THERMOSTAT REQUIRED TEST EQUIPMENT:

Multimeter (for testing continuity)

CHECKING CONTINUITY WITH THE MULTIMETER

1. Rotate the thermostat shaft until an audible click is heard.
2. Rotate the thermostat shaft left and right ten times causing the switch to click on and off ten times, while using the Multimeter to verify continuity.
3. If the switch does not show continuity during all ten trials, replace the thermostat.

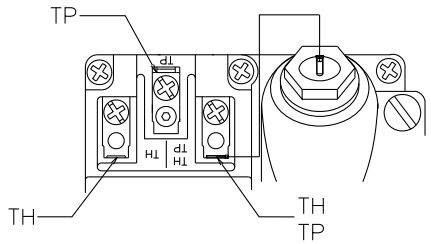
⚠ CAUTION

DISASSEMBLING THE THERMOSTAT WILL VOID THE THERMOSTAT WARRANTY.

1. Set compression ring onto capillary end of bulb finger tight, ½" from end of capillary.
2. Insert new thermostat bulb through control panel back.
3. Apply oil resistant flexible sealant onto compression fitting thread before installing fitting into fryer vessel.
4. Position bent portion of bulb against far right heat transfer tube and install compression fitting snugly into fryer vessel.
5. Adjust bulb so at least 2" of bent portion of it is next to heat transfer tube and tighten compression nut onto compression fitting for fryer 10x11, 18 & up. The end of thermostat bulb should touch the burner tube for 14" fryers.
6. Replace burners.
7. Replace control panel back.
8. Slide back fabric shield over capillary and carefully coil capillary. Avoid crimping.
9. Reconnect wires to thermostat body.
10. Replace two screws which hold thermostat body to control panel.
11. Replace control panel.
12. Replace three retaining screws and washers which hold dial plate in place.
13. Replace thermostat knob.
14. Connect electric power source. Turn on gas and pilots.
15. Boil out fryer.
16. Refill fryer with oil to “Max” line.
17. Start fryer, preheat and calibrate with thermometer.

TROUBLESHOOTING
Millivolt Gas Valves

Part # 023625 (natural) & 023624 (LP)



MILLIVOLT CONTROL VALVE

To check Resistance of the gas valve, connect one wire to the valve as shown.

1. Resistance between the THTP & TH terminals must be 11.5Ω±0.2Ω
2. Resistance between the THTP & TP terminals must be 10.0Ω±0.2Ω

If resistance is outside of specifications listed, the gas valve must be replaced.

Before replacing thermopile check millivolt readings.

THERMOPILE READINGS:
With all wires connected, with the pilot on and burners off, the thermopile reading at the TP&THTP terminals should be ~500mv. With the burners on, the millvolt reading should be ~200mv. A replacement thermopile part # is 022770.

SERVICE DIAGNOSIS

The following diagnosis is only to be used as a guide to qualified service personnel. Keating recommends that you use a qualified service company. Call 1-800-KEATING if you need assistance in locating a qualified service company.

TROUBLESHOOTING CHART

PROBLEM	PROBABLE CAUSE	SOLUTION
Constant pilot won't light.	a. Gas isn't turned on.	a. Turn manual gas valve on. If using flexible connector with quick disconnect, make sure quick disconnect is completely engaged.
	b. Clogged constant pilot tubing.	b. Turn fryer and manual gas valve off. Clean tubing.
	c. Constant pilot valve isn't turned on.	c. Turn constant pilot valve on and adjust pilot flame height to 3/8" to 1/2" flame.
Runner pilot tube won't light.	a. Gas isn't turned on.	a. Turn manual gas valve on. If using flexible connector with quick disconnect, make sure quick disconnect is completely engaged.
	b. No electricity to fryer (BB & TS models).	b. Plug fryer into approved outlet.
	c. Gas valve knob in incorrect position (AA & CMG models).	c. Rotate gas valve knob to pilot position. Depress and hold for 30 seconds.
	d. Hi-Limit has been activated.	d. Push Hi-Limit reset button located under control panel.
	e. Clogged runner pilot orifice(s).	e. Turn fryer and manual gas valve off. Clean orifice(s) and other parts as necessary.
	f. Drain valve isn't pushed in completely (fryers with built-in filter system).	f. Push in and latch drain valve handle to activate rear drain safety switch. Turn off fryer & turn back on.
Runner pilot won't stay lit.	a. Low gas supply or pressure.	a. Verify if size of incoming gas line to fryer and manifold gas pressure are adequate.
	b. Dirty runner pilot tube or pilor orifice(s).	b. Turn fryer and manual gas valve off. Clean orifice(s) and pilot tube.
	c. Low pilot flame height.	c. Adjust pilot flame height.
	d. Flame switch control is faulty (BB & TS models).	d. If it takes more than 60 seconds for pilot to stay lit, replace flame switch control.
	e. Hi-Limit has been activated.	e. Push Hi-Limit reset button located under control panel.
	f. Exhaust problems or drafts in kitchen.	f. Install or adjust flue restrictors. If problem persists, contact your HVAC representative.
	g. Thermopile or gas valve is faulty (AA & CMG models).	g. Perform millivolt tests. Replace faulty thermopile or gas valve.
	h. Delayed ignition.	h. See diagnosis on page 14.

TROUBLESHOOTING CHART *(continued)*

Burners will not light.	a. Gas valve knob in incorrect position (AA & CMG models). b. Switch not set to fry (BB & TS models). c. Thermostat is faulty. d. Fry/Off/Melt switch (BB & TS models) or On/Off switch (AA & CMG models) is faulty. e. Faulty gas valve.	a. Rotate gas valve knob to ON. Turn power switch ON. Set thermostat to desired temperature. b. Set MELT/IDLE/FRY switch (or MELT/FRY switch) to FRY. Set thermostat to desired temperature. c. Push and hold in Hi-Limit test button. If burners come on, replace thermostat. d. Replace switch. e. Replace gas valve.
Fryer overshoots temperature setting.	a. Thermostat bulb improperly placed. b. Thermostat out of calibration.	a. Adjust bulb position. See pages 11-12 – Thermostat Bulb Positioning. b. Calibrate thermostat. See page 11 – Calibration.
Delayed ignition.	a. Dirty runner pilot tube or pilot orifice(s). b. Low pilot flame height. c. Exhaust problems or drafts in kitchen. d. Low gas supply or pressure.	a. Turn fryer and manual gas valve off. Clean orifice(s) and pilot tube. b. Adjust pilot flame height. c. Install or adjust flue restrictors. If problem persists, contact your HVAC representative. d. Verify if size of incoming gas line to fryer and manifold gas pressure are adequate.
Oil in fryer vessel smokes.	a. Oil has begin to breakdown. b. High carbon content in oil. c. Dirty fryer vessel. d. Inferior grade of oil. e. Fryer is overheating. f. Hi-Limit Control has failed.	a. Replace oil. b. Filter oil completely, replace if necessary. c. Boil-out fryer. d. Check with supplier for the grade of oil needed for your cooking applications. e. Check calibration of thermostat (See page 10) and replace if necessary. f. Check if Hi-Limit trips at 425º F. If not, replace Hi-Limit.
Fryer vessel boiling over.	a. Over-filling fryer with oil. b. Product overloaded in fryer vessel. c. Oil breakdown causing foaming. d. Water in the cold zone.	a. Fill fryer up to “Max Level” line as oil will expand when heated. b. Follow recommended cooking production figures in determining proper size of loads c. Replace oil. d. Stir oil repeatedly with a paddle until water boils off. Filter oil. If necessary, allow oil to cool. Drain about one quart of it to remove remaining water.

TROUBLESHOOTING CHART *(continued)*

Flames come out top of flue.	a. Excessive gas supply or pressure.	a. Adjust pressure, change burner orifices or install in-line regulator.
	b. Collapsed burner radiants.	b. Replace radiants.
	c. Exhaust problems.	c. Install or adjust flue restrictors. If problem persists, contact your HVAC representative.
Flames come out front of fryer.	a. Exhaust problems.	a. Install deflector to block down draft. Install or adjust flue restrictors. If problem persists, contact your HVAC representative.
	b. Radiants have slipped forward.	b. Reposition radiants.
	c. Flue blockage.	c. Turn fryer and manual gas valve off. Let flue cool and remove foreign objects.
Fryer has poor recovery or runs cold.	a. Baskets overfilled.	a. Don't over fill baskets.
	b. Fryer vessel overfilled with oil.	b. Fill fryer up to "Fill Level" line or "Max Level" line as oil expands when heated.
	c. Carbon coating on heat transfer tubes.	c. Boil-out fryer. See pages 9 & 10 - Cleaning and boil-out.
	d. Radiant collapsed or out of position.	d. Reposition or replace radiants.
	e. Faulty or erratic thermostat.	e. Replace thermostat.
	f. Low gas supply or pressure.	f. Verify if size of incoming gas line to fryer and manifold gas pressure are adequate.
	g. Thermostat bulb improperly placed.	g. Adjust bulb position. See pages 11-12 – thermostat bulb positioning.
Basket lift mechanism will not operate.	a. Connections are loose or electronic timer is faulty.	a. Make sure connections are tight. Replace timer if faulty.
	b. Breaker has tripped.	b. Reset breaker located on power box in rear of fryer. Citcuit breakers on newer units can be found under the control panel.
	c. Basket lift relay is faulty.	c. Replace relay.
	d. Actuator is defective.	d. Replace Actuator if 24VDC is present.
Fryer is making a lot of noise.	a. Misadjusted air shutters on the burners.	a. Loosen screw that holds the air shutter on the burner. Move air shutter so the screw is in the middle of the slot on the shutter. Make all the shutters the same.

PARTS LIST

ORDERING PARTS
Parts may be ordered by part number by calling Keating at 1-800-KEATING or your local service company. You may also order online at Keating's part store, www.keatingofchicago.com.

Refer to the limited warranty in this manual for complete service and ordering information.

The model/serial plate is located on the inside of the front door. The serial and model numbers are necessary when ordering.

NOTE: On Drop-In fryers, the model/serial plate is attached to the top of the control panel.

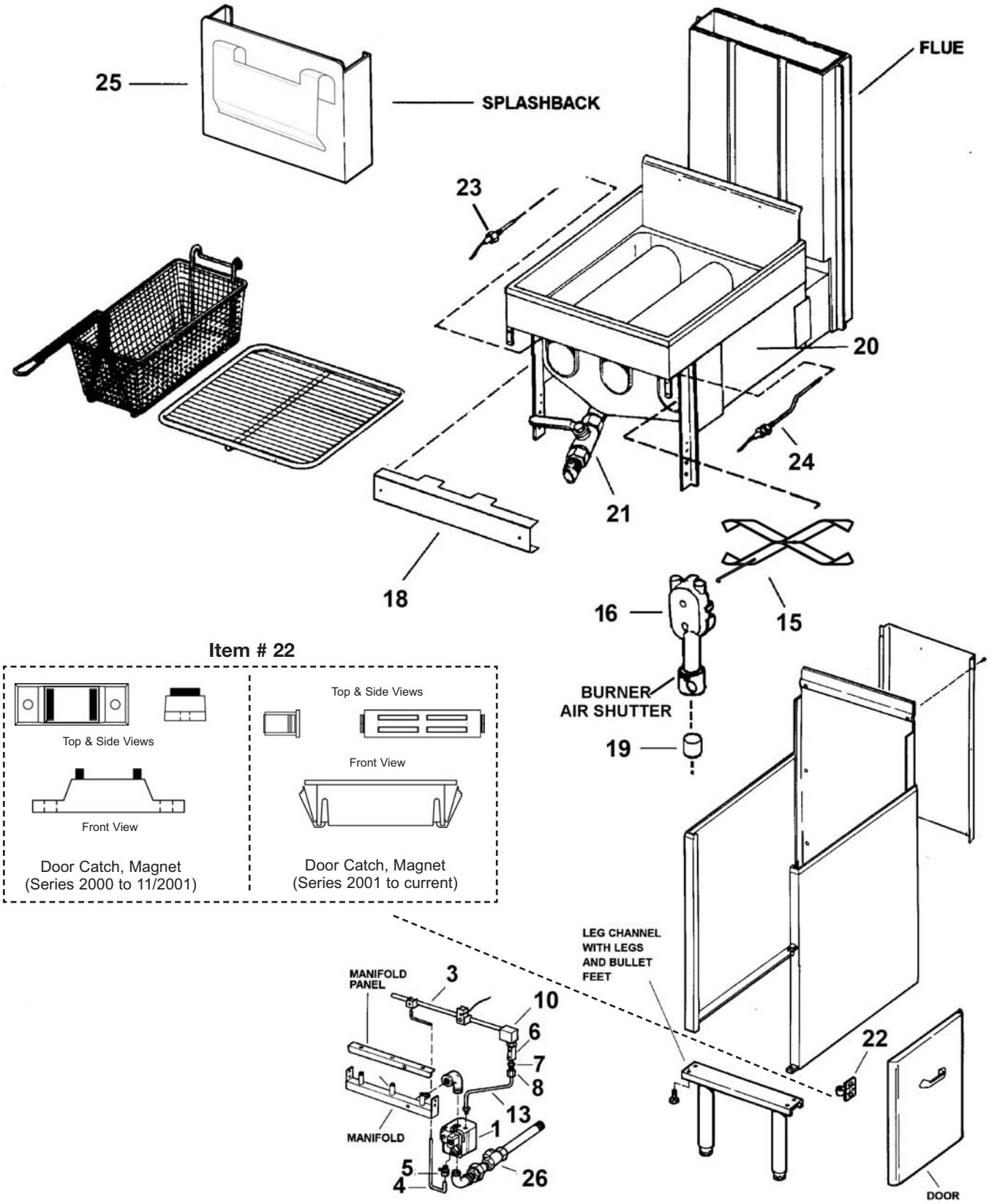
WARNING AND OPERATING PLATES
All warning and operating plates on the Keating Instant Recovery® Gas Fryer should be in place at all times. If plates are damaged or lost, replace them immediately.

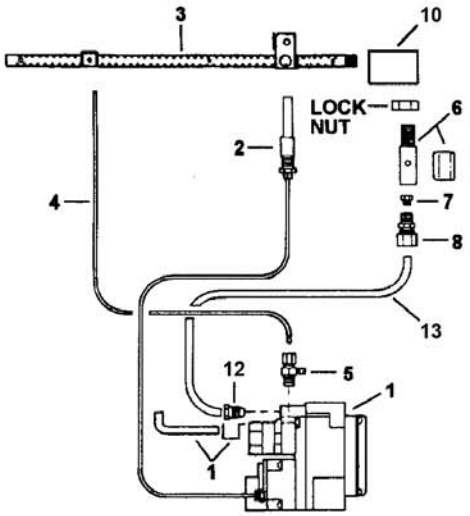
GAS FRYER PARTS LIST (MODELS WITH UNI-POT) PAGES 17 – 19

ITEM	DESCRIPTION	MODELS	PART #	10x11	14	18	20	24	34x24
1	GAS VALVE, MILLIVOLT	AA, CMG							
		NATURAL GAS	023625	1	1	1	1		
		PROPANE	023624	1	1	1	1		
	GAS VALVE, 24V	BB, TS							
	1/2" x 1/2" - series 2003 - 2005	NAT. w/ RED SLIDE SWITCH	024030	1	1	1	1	1	
		LP. w/ RED SLIDE SWITCH	024988	1	1	1	1	1	
	1/2"	NAT.	021675	1	1	1	1	1	
		LP.	021676	1	1	1	1	1	
	3/4" x 3/4"	NAT.- Series 2008	054324						1
		LP.- Series 2008	054324						1
	TAN KNOB	AA, CMG	004803	1	1	1	1		
	PILOT OPERATING HANDLE	CMG	019426	1	1	3	3		
	BRACKET FOR PILOT OPERATING HANDLE W/SCREW	CMG	004804	1	1				
	SCREW FOR KNOB	AA, CMG	004805	1	1	1	1		
2	THERMOPILE	AA, CMG	022770	1	1	1	1		
3	RUNNER PILOT TUBE	CALL 1 - 800 / KEATING	1	1	1	1	1	1	1
4	CONSTANT PILOT ASSEMBLY	ALL	004259	1	1	1	1	1	1
5	CONSTANT PILOT VALVE	ALL	004266	1	1	1	1	1	1
6	RUNNER PILOT AIR SHUTTER	NIPPLE W/NUT	015747	1	1	2	2	2	3
		CLIP	004090	1	1	2	2	2	3
7	RUNNER PILOT ORIFICE	CALL 1 - 800 / KEATING	1	1	2	2	2	3	3
8	RUNNER PILOT ORIFICE HOLDER	STRAIGHT	004142	1	1	2	2	2	3
9	CENTER PILOT ORIFICE HOLDER		017385						1
10	RUNNER PILOT 90° ELBOW	(1/4" - 1/8")	015746	1	1	2	2	2	2
11	RUNNER PILOT TEE	IN TUBING	006474			1	1	1	2
12	RUNNER PILOT SOLENOID ADAPTER	ALL	005743	1	1	1	1	1	1
13	ALUMINUM 1/4" TUBING *(Specify length)* series 2000 - 2005	CALL 1 - 800 / KEATING		1	1	3	3	3	5
14	CORRUGATED 1/4" TUBING *(Specify length)*	CALL 1 - 800 / KEATING							
15	RADIANT, TURBULATOR	ALL FRYERS	056125	2	3	4	4		6
16	BURNER	ALL	028048	2	3	4	4	5	6
17	BURNER ORIFICE	CALL 1 - 800 / KEATING		2	3	4	4	5	6
18	BURNER HOLD DOWN BAR	CALL 1 - 800 / KEATING		1	1	1	1	1	2
19	BURNER SPACER	18 AND ABOVE	019683			4	4	5	6
20	FRYER VESSEL	CALL 1 - 800 / KEATING		1	1	1	1	1	1
21	DRAIN VALVE, FRONT, 1"	AA, BB, TS, CMG	004553	1	1				
	DRAIN VALVE, REAR, 1"	AA, BB, TS	016341	1	1				
	DRAIN VALVE, FRONT, 1 1/4"	AA, BB, TS	004554			1	1	1	2
	DRAIN VALVE, REAR 1/1/4"	AA, BB, TS	016342			1	1	1	2
	DRAIN VALVE, FRONT 2"	AA, BB, TS	021256			1	1	1	
22	DOOR CATCH, MAGNET	AA, BB, TS, CMG		1	1	1	1	1	2
		Series - 2000 - 11/2001	030851						
		Series - 2001 - current	053386						
23	HI-LIMIT CONTROL W/RESET	AA, BB, TS, CMG	SEE PAGES 18-20						
24	THERMOSTAT	SEE MODEL	SEE PAGES 18-20						
25	BASKET HANGER	AA, BB, TS, CMG	SEE BELOW						
26	MAIN SUPPLY GAS VALVE	BB, TS, CMG	019515	1	1	1	1	1	1
		18-20 AA	004542						
		10x11, 14 AA	019514	1	1				
27	DOOR HANDLE	ALL	004542						

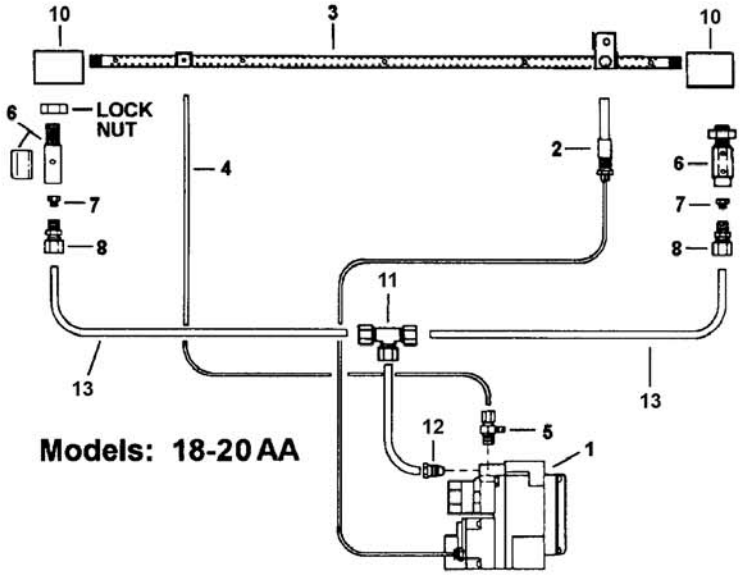
ITEM	DESCRIPTION	MODELS	10x11	14	18	20	24	34x24
25	BASKET HANGER		018553	018477	018556	018559	018562	
	BOLT 1/4 - 20 x 1/2 SHOULDER WITH FLATS		016782					

GAS FRYER ASSEMBLY

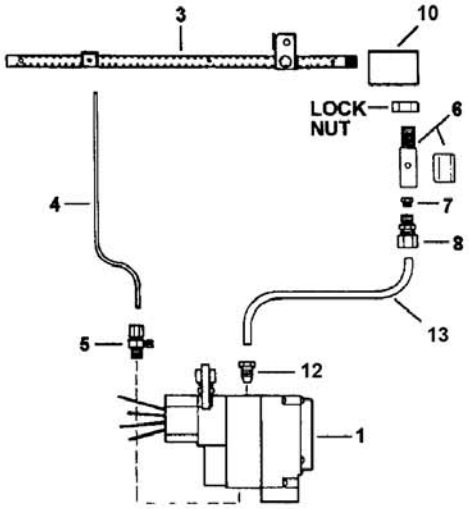




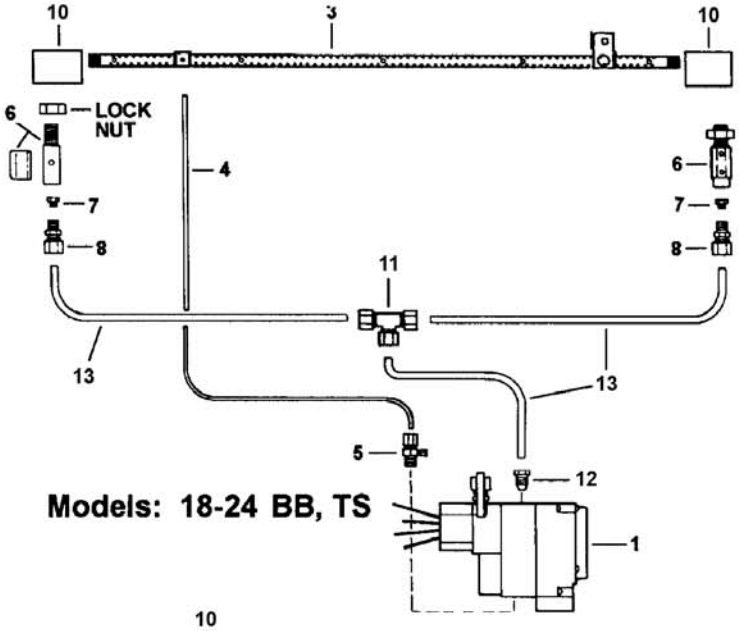
Models: 10x11 14 AA, CMG



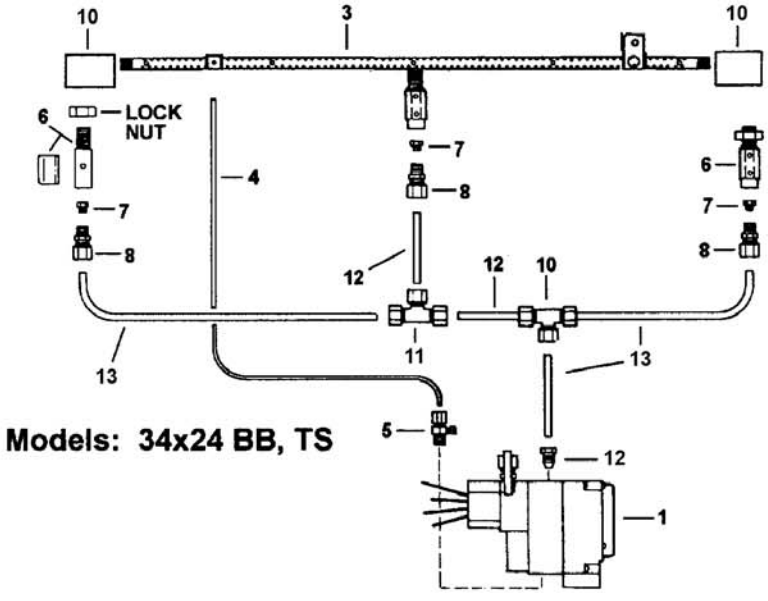
Models: 18-20 AA



Models: 10x11, 14 BB, TS



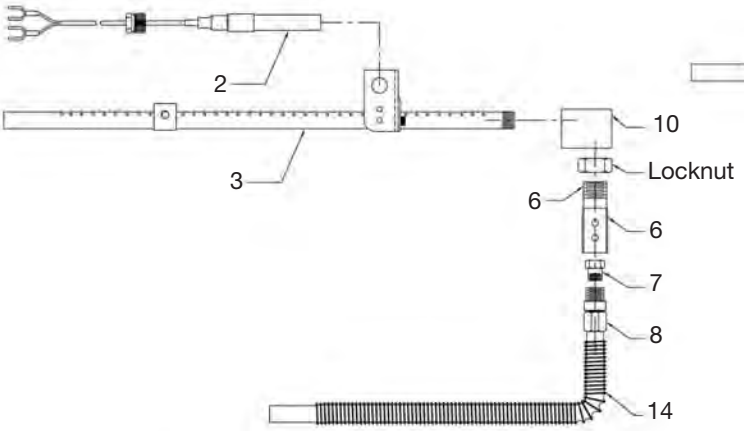
Models: 18-24 BB, TS



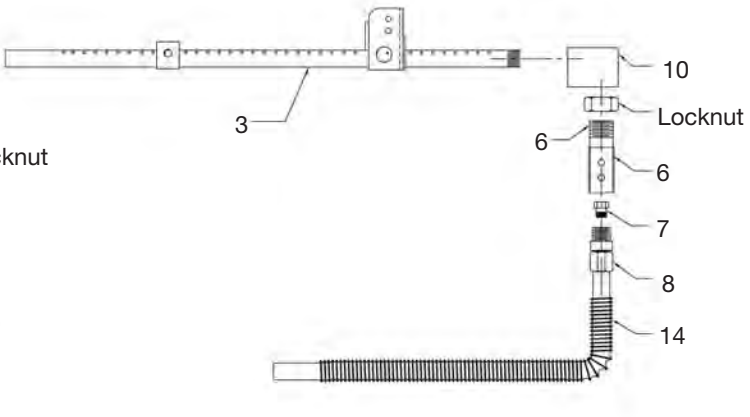
Models: 34x24 BB, TS

SERIES 2000 - 2005 RUNNER PILOT ASSEMBLY

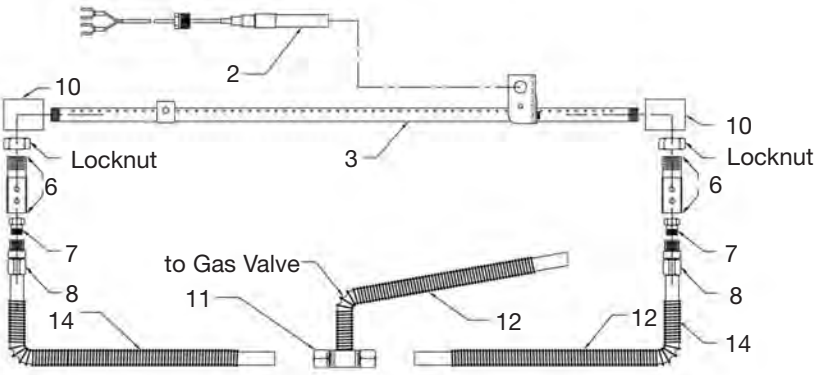
(Spark Ignition Models - See page 27)



Models: Series 2005 10x11, 14AA & CMG



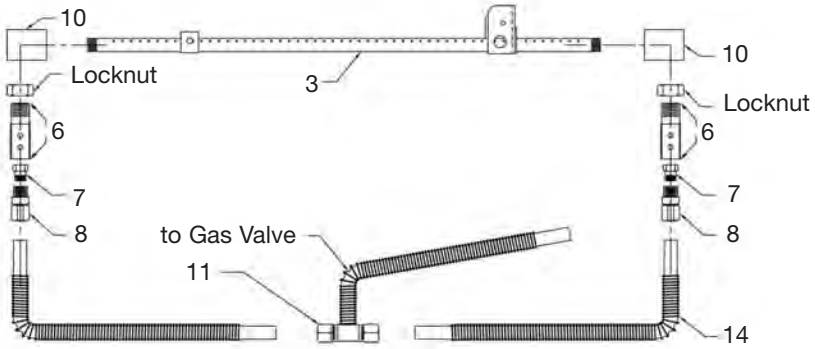
Models: Series 2005 10x11, 14BB & TS



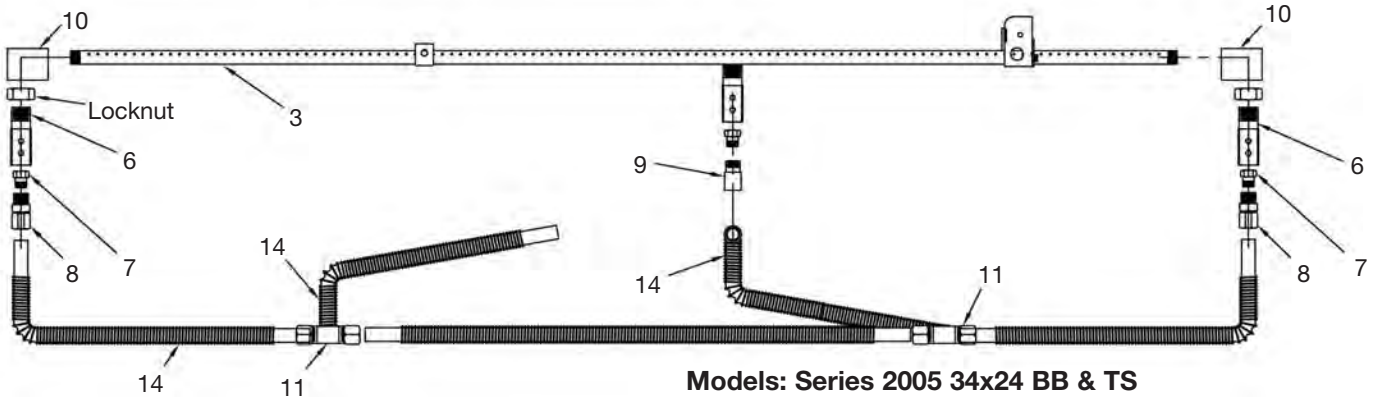
Models: Series 2005 18 & 20 AA

SERIES 2005-2009 RUNNER PILOT ASSEMBLY

(Spark Ignition Models - See page 27)



Models: Series 2005 18 - 24 BB & TS

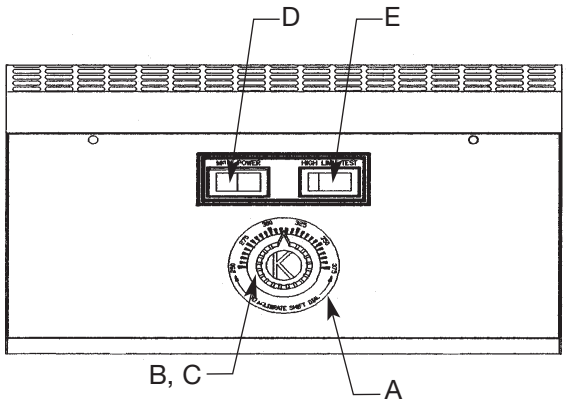


Models: Series 2005 34x24 BB & TS

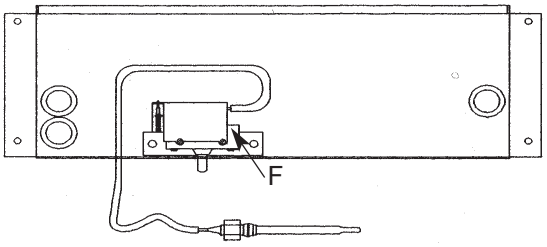
PARTS LIST

CONTROL PANEL AA & CM GAS – SERIES 2000

Control Panel Front



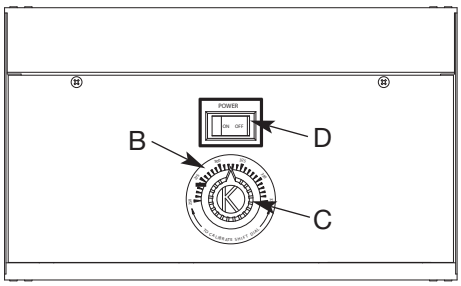
Back Panel

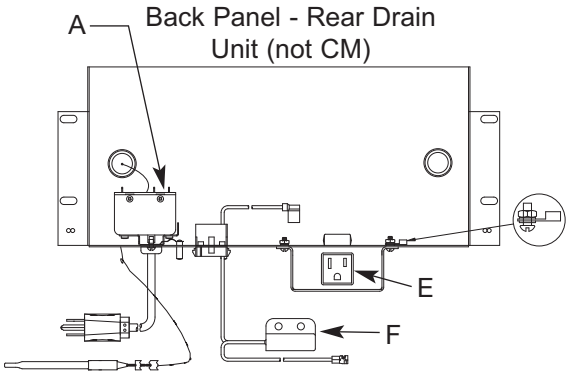


	QTY.	DESCRIPTION	P/N
A	1	THERMOSTAT DIAL PLATE 250°-375°F	058037
B	1	THERMOSTAT KNOB	004163
C	1	GAS FRYER THERMOSTAT	
		14AA & 14CM	023145
		10×11, 18 & Larger	035553
D	1	SWITCH ROCKER WHITE ON/OFF	035030
E	1	HIGH LIMIT TEST SWITCH	032297
F	1	HIGH LIMIT (RESETTABLE)	contact Keating for assistance
		*BOTTOM MOUNT	034357
		*BACK MOUNT	004341

CONTROL PANEL AA & CM GAS – SERIES 2006

Control Panel Front

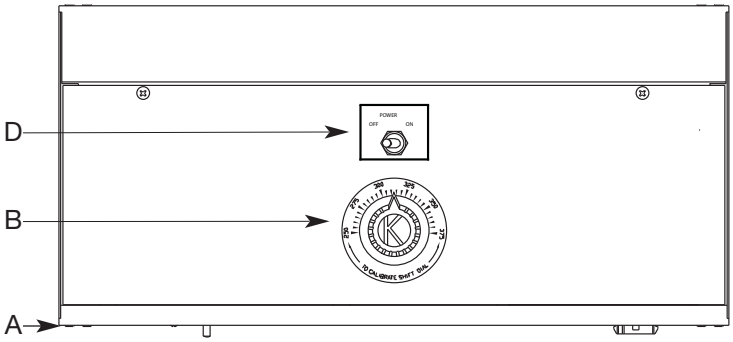




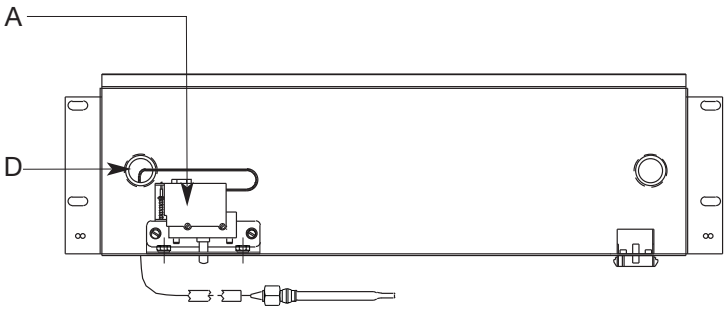
	QTY.	DESCRIPTION	P/N
A	1	HIGH LIMIT (RESETTABLE)	contact Keating for assistance
		*BOTTOM MOUNT	034357
		*BACK MOUNT	004341

CONTROL PANEL AA & CM GAS – SERIES 2010

Control Panel Front



Back Panel-Front Drain Unit

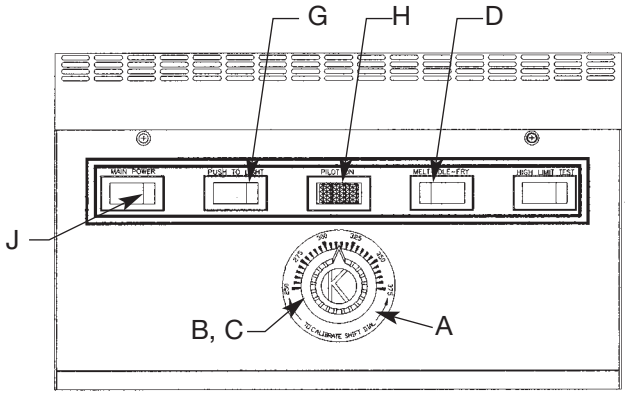


	QTY.	DESCRIPTION	P/N
A	1	HI-LIMIT (RESETTABLE) BACKMOUNT	004341
B	1	THERMOSTAT DIAL PLATE 250°-375°F	058037
C	1	THERMOSTAT KNOB	004163
	1	THERMOSTAT(14AA & 14CM)	023145
	1	THERMOSTAT (10x11AA, 18AA & LARGER)	035553
D	1	SWITCH TOGGLE POWER	059141
E*	1	RECEPTACLE, 120V	011505
F*	1	MAGNETIC SAFETY SWITCH	058683

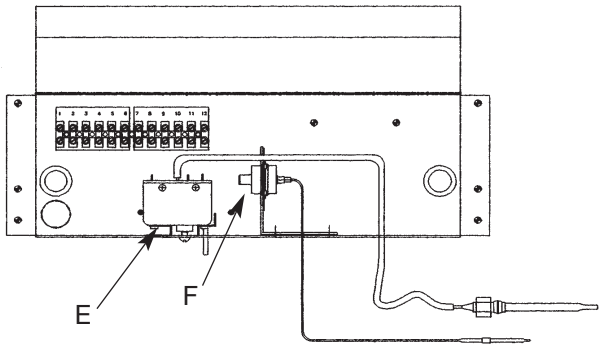
* LOCATED ON REAR DRAIN UNITS ONLY

CONTROL PANEL BB GAS – SERIES 2000

Control Panel Front



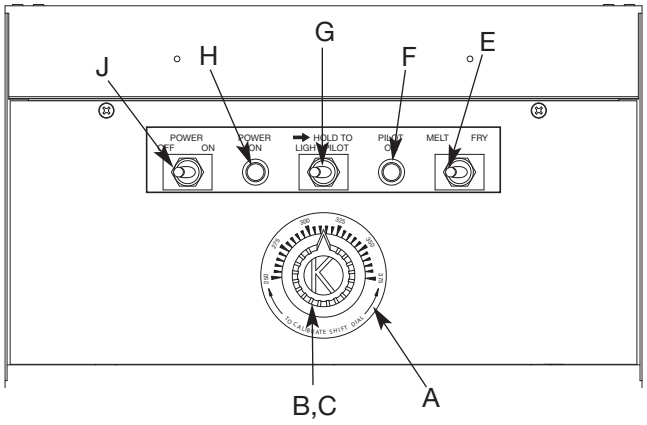
Back Panel



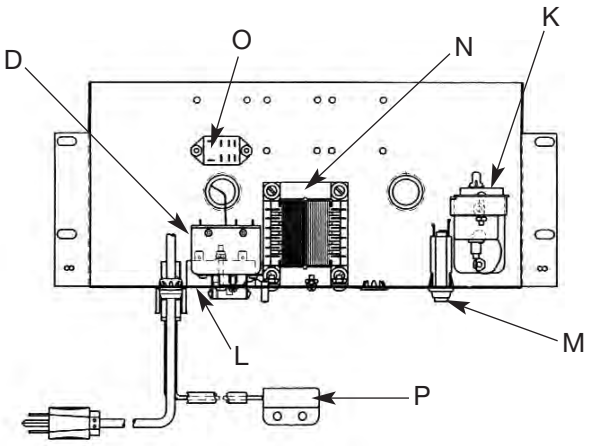
	QTY.	DESCRIPTION	P/N
A	1	THERMOSTAT DIAL PLATE 250°-375°F	058037
B	1	THERMOSTAT KNOB	004163
C	1	GAS FRYER THERMOSTAT	
		14” BB, TS, IFM, CPU	035574
		10x11, 18” and Larger	035575
D	1	SWITCH MELT-IDLE-FRY	032829
E	1	HIGH LIMIT (RESETTABLE)	contact Keating for assistance
		*BOTTOM MOUNT	034357
		*BACK MOUNT	004341
F	1	FLAME SWITCH	037406
G	1	SWITCH ROCKER WHITE MOMENTARY (PUSH TO LIGHT)	032297
H	1	INDICATING LIGHT AMBER	021254
J	1	SWITCH ROCKER WHITE (REPLACEMENT KIT)	058328

CONTROL PANEL BB GAS – SERIES 2006

Control Panel Front



Back Panel - Rear Drain Unit



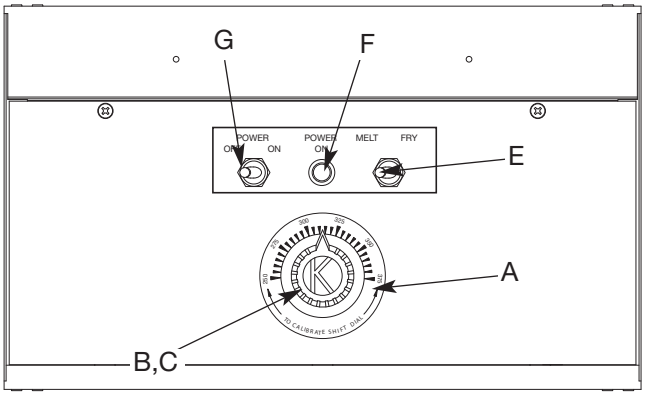
	QTY.	DESCRIPTION	P/N
A	1	THERMOSTAT DIAL PLATE 250º-375°F	058037
B	1	THERMOSTAT KNOB	004163
C	1	GAS FRYER THERMOSTAT	
		14BB, TS, IFM, CPU	035574
		10x11BB, 18BB & LARGER	035575
D	1	HIGH LIMIT (RESETTABLE)	contact Keating for assistance
		*BOTTOM MOUNT	034357
		*BACK MOUNT	004341
E	1	SWITCH TOGGLE MELT-FRY	059143
F	1	INDICATING LIGHT - AMBER	056588
G	1	SWITCH TOGGLE PILOT	059142
H	1	INDICATING LIGHT - CLEAR	057863
J	1	SWITCH TOGGLE POWER	059141
K	1	FLAME SWITCH	037406
L	1	FAT MELT	037470
M	1	CIRCUIT BREAKER 3 AMP 1 P	053338
N	1	TRANSFORMER 24VAC	024032
O*	1	RELAY DPDT 24VAC	030844
P**	1	MAGNETIC SAFETY SWITCH	053777
Q*	1	RECEPTACLE 125V (not shown)	011505

*LOCATED ON REAR DRAIN UNITS ONLY

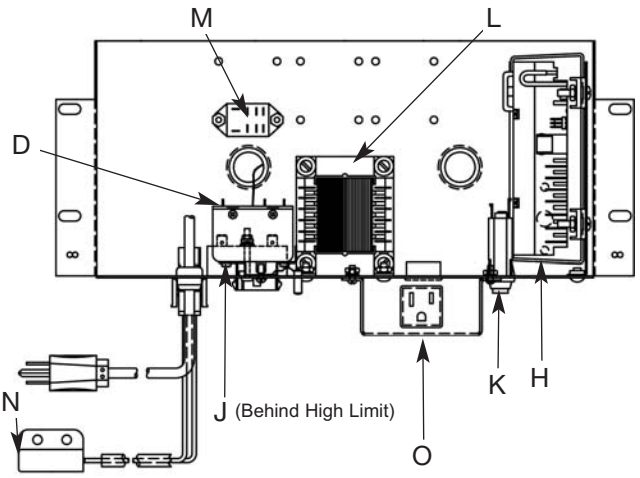
**ON 34X24 REAR DRAIN MODEL - QTY 2

CONTROL PANEL BB SPARK IGNITION - SERIES 2006

Control Panel Front



Back Panel - Rear Drain Unit



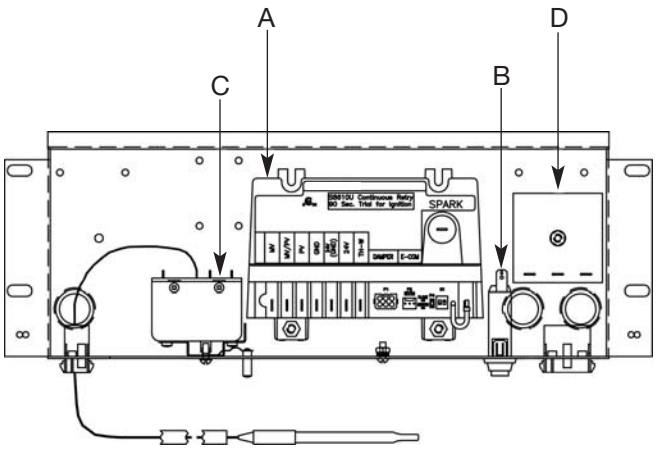
	QTY.	DESCRIPTION	P/N
A	1	THERMOSTAT DIAL PLATE 250°-375°F	058037
B	1	THERMOSTAT KNOB	004163
C	1	GAS FRYER THERMOSTAT	
		14” BB, TS, IFM, CPU	035574
		10x11, 18” & Larger	035575
D	1	HIGH LIMIT (RESETTABLE)	contact Keating for assistance
		*BOTTOM MOUNT	034357
		*BACK MOUNT	004341
E	1	SWITCH TOGGLE MELT-FRY	059143
F	1	INDICATING LIGHT CLEAR	057863
G	1	SWITCH TOGGLE POWER	059141
H	1	SPARK IGNITION MODULE 24V	058439
		(Check Pages 26-27 for accuracy)	
J	1	FAT MELT CONTROL	038168
K	1	CIRCUIT BREAKER 3AMP 1 P	053338
L	1	TRANSFORMER 24VAC	024032
M*	1	RELAY DPDT 24VAC	030844
N**	1	MAGNETIC DRAIN SWITCH	053777
O*	1	RECEPTACLE 125V 15AMP	011505

*LOCATED ON REAR DRAIN UNITS ONLY

**ON 34X24 REAR DRAIN MODEL - QTY 2

CONTROL PANEL BB SPARK IGNITION - SERIES 2006 *(continued)*

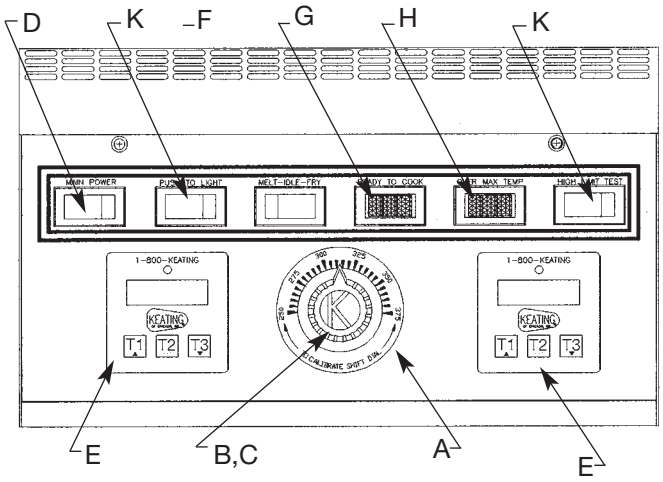
Back Panel - Front Drain Unit



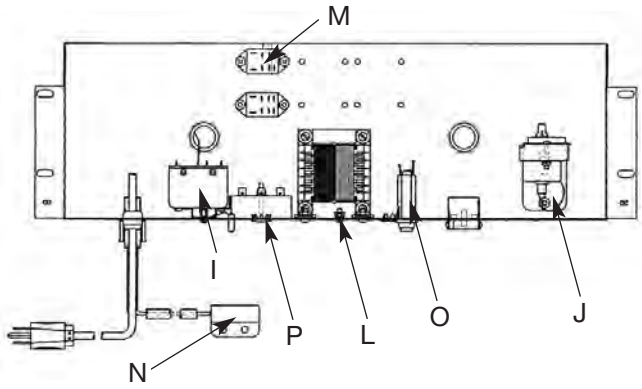
	QTY.	DESCRIPTION	P/N
A	1	SPARK IGNITION MODULE 24 (Check Pages 26-27 for accuracy)	058439
B	1	CIRCUIT BREAKER 3AMP 1 P	053338
C	1	HIGH LIMIT (RESETTABLE)	contact Keating for assistance
		*BOTTOM MOUNT	034357
		*BACK MOUNT	004341
D	1	FAT MELT CONTROL	038168

CONTROL PANEL TS GAS - SERIES 2000

Control Panel Front



Back Panel (Rear Drain Unit Shown)

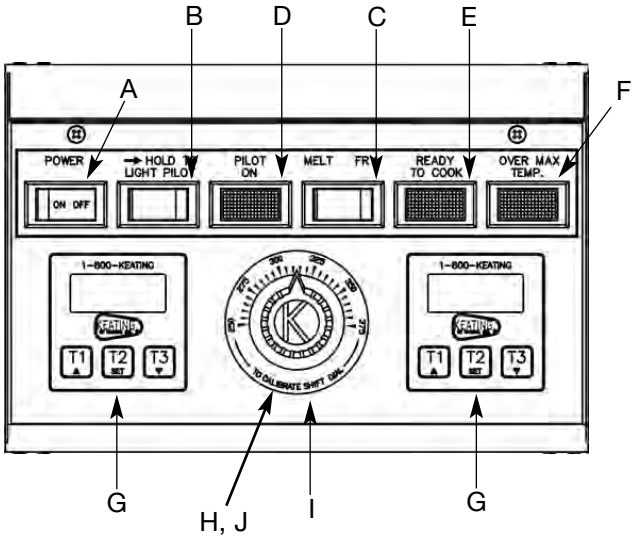


	QTY.	DESCRIPTION	P/N
A	1	THERMOSTAT DIAL PLATE 250°F	058037
B	1	THERMOSTAT KNOB	004163
C	1	GAS FRYER THERMOSTAT	
		14" BB, TS, IFM, CPU	035574
		10x11, 18" & Larger	035575
D	1	SWITCH ROCKER WHITE	058328
E	2	DIGITAL TIMER 24V	056921
F	1	SWITCH MELT-IDLE-FRY	032829
G	1	INDICATING LIGHT GREEN	021255
H	1	INDICATING LIGHT RED	021209
I	1	HIGH LIMIT (RESETTABLE)	034357
J	1	FLAME SWITCH	037406
K	2	SWITCH ROCKER MOMENTARY	032297
L	1	TRANSFORMER 24VAC	024032
M*	2	RELAY DPDT 24VAC	030844
N*	1	MAGNETIC DRAIN SWITCH	053777
O	1	CIRCUIT BREAKER 3AMP 1 P	053338
P	1	FAT MELT	037470

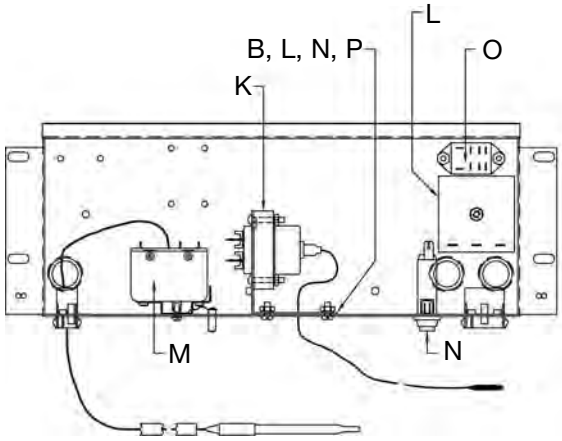
*Located on Rear Drain Units only.

CONTROL PANEL TS GAS SERIES - 2006

Control Panel Front



Back Panel (Front Drain Unit Shown)



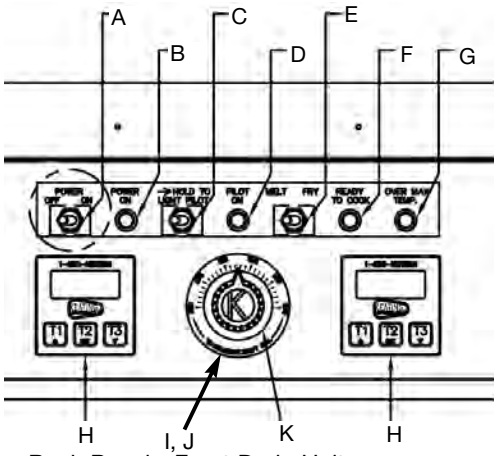
	QTY.	DESCRIPTION	P/N
A	1	SWITCH ROCKER WHITE ON/OFF	035030
B	1	SWITCH ROCKER WHITE MOMENTARY (Push to Light)	032297
C	1	SWITCH ROCKER WHITE MELT FRY	025726
E	1	INDICATING LIGHT AMBER	021254
F	1	INDICATING LIGHT GREEN	021255
I	1	INDICATING LIGHT RED	021209
G	2	DIGITAL TIMER 24V	056921
H	1	GAS FRYER THERMOSTAT	
		14” BB, TS, IFM, CPU	035574
		10x11, 18” & Larger	035575
I	1	THERMOSTAT DIAL PLATE 250ºF	058037
J	1	THERMOSTAT KNOB	060157
K	1	FLAME SWITCH	037406
L	1	FAT MELT	037471
M	1	HIGH LIMIT (RESETTABLE)	034357
N	1	CIRCUIT BREAKER 3AMP 1 P	053338
O	1	RELAY DPDT 24VAC	030844
P*	1	MAGNETIC DRAIN SWITCH	053777
Q**	1	CIRCUIT BREAKER 4AMP 1P	058219
R*	1	RECEPTACLE 125V	011505

*Not shown - located on Rear Drain Units only

**Not shown - Basket Lift Units only

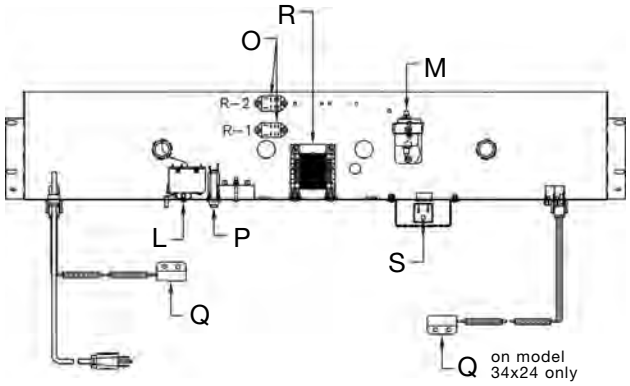
CONTROL PANEL TS GAS - SERIES 2007 FOR 34 X 24 MODEL, SERIES 2009 FOR ALL OTHER MODELS

Control Panel Front



Back Panel - Front Drain Unit

Back Panel - Rear Drain Unit



	QTY.	DESCRIPTION	P/N
A	1	SWITCH TOGGLE POWER	059141
B	1	LIGHT INDICATING ROUND - CLEAR	057863
C	1	SWITCH TOGGLE PILOT	059142
D	1	LIGHT INDICATING ROUND - AMBER	056588
E	1	SWITCH TOGGLE MELT - FRY	059143
F	1	LIGHT INDICATING ROUND - GREEN	056587
G	1	LIGHT INDICATING ROUND - RED	057861
H	2	TIMER DIGITAL 24V	056921
I	1	THERMOSTAT	035575
J	1	THERMOSTAT KNOB	060157
K	1	THERMOSTAT DIAL PLATE 250º-375°F	058037
L	1	HIGH LIMIT (RESETTABLE)	034357
M	1	FLAME SWITCH	037406
N	1	FAT MELT	034271
O	1	RELAY DPDT 24VAC	030844
P	1	CIRCUIT BREAKER 3 AMP 1 P	053338
Q**	1	MAGNETIC DRAIN SWITCH	053777
R*	1	TRANSFORMER 24VAC	024032
S*	1	RECEPTACLE 125V	011505
T***	1	CIRCUIT BREAKER 4 AMP 1 P	058219

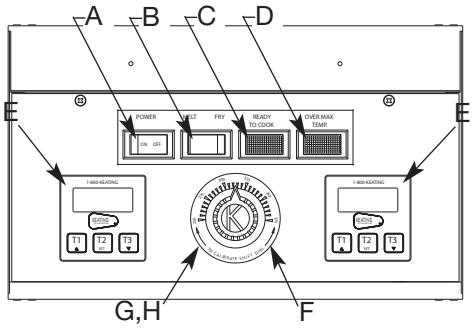
*LOCATED ON REAR DRAIN UNITS ONLY.

**QTY. 2 FOR 34X 24 MODEL

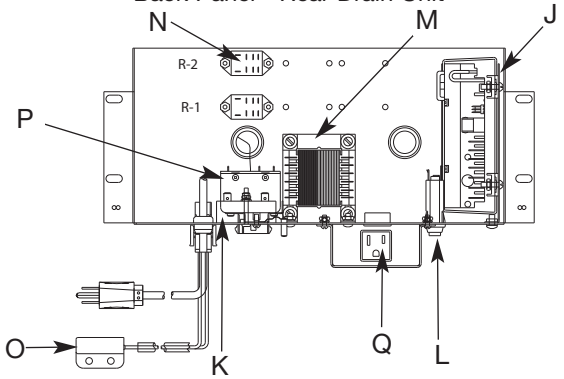
***NOT SHOWN - LOCATED ON BASKET-LIFT UNITS ONLY.

CONTROL PANEL TS SPARK IGNITION - SERIES 2006

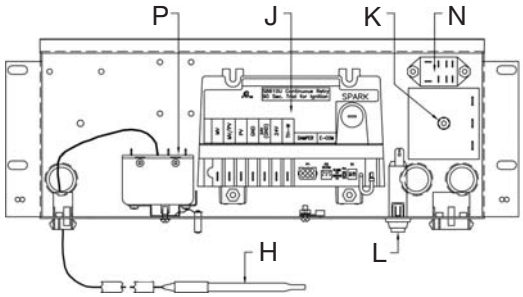
Control Panel Front



Back Panel - Rear Drain Unit



Back Panel - Front Drain Unit



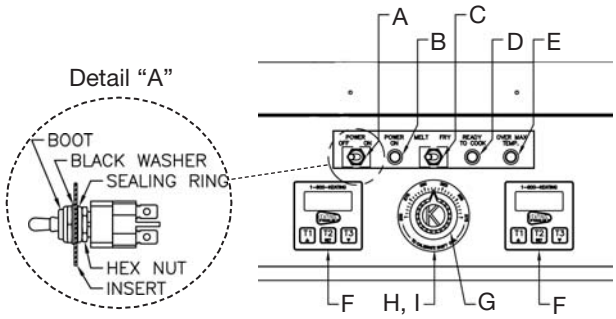
	QTY.	DESCRIPTION	P/N
A	1	SWITCH ROCKER WHITE ON/OFF	035030
B	1	SWITCH ROCKER WHITE MELT - FRY	025726
C	1	INDICATING LIGHT GREEN	021255
D	1	INDICATING LIGHT RED	021209
E	2	TIMER DIGITAL 24V	056921
F	1	THERMOSTAT DIAL PLATE 250-375°F	058037
G	1	THERMOSTAT KNOB	004163
H	1	THERMOSTAT	
		14” BB, TS, IFM, CPU	035574
		10x11, 18” & Larger	035575
J	1	SPARK IGNITION MODULE 24V	058439
		(Check Pages 26-27 for accuracy)	
K	1	FAT MELT	037470
L	1	CIRCUIT BREAKER 3AMP 1 P	053338
M*	1	TRANSFORMER 24VAC	024032
N*	1	RELAY DPDT 24VAC	030844
O*	1	MAGNETIC DRAIN SWITCH	053777
P	1	HIGH LIMIT (RESETTABLE)	034357
Q*	1	RECEPTACLE 120V	011505
R**	1	CIRCUIT BREAKER 4AMP 1P	058219

*LOCATED ON REAR DRAIN UNITS ONLY.

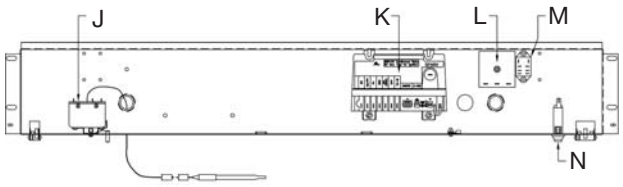
**NOT SHOWN - LOCATED ON BASKET-LIFT UNITS ONLY.

CONTROL PANEL TS SPARK IGNITION - SERIES 2007 FOR 34 X 24 MODEL, SERIES 2009 FOR ALL OTHER MODELS

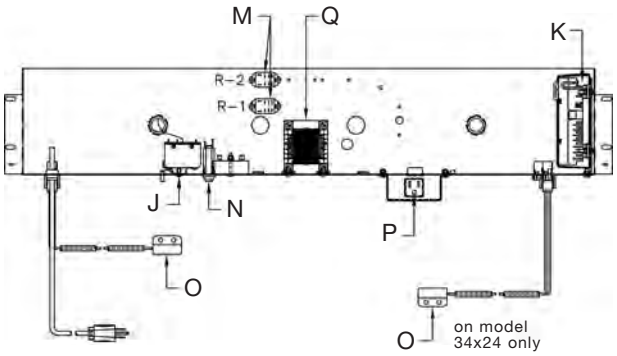
Control Panel Front



Back Panel - Front Drain Unit



Back Panel - Rear Drain Unit



	QTY.	DESCRIPTION	P/N
A	1	SWITCH TOGGLE POWER	059141
B	1	INDICATING LIGHT CLEAR	057863
C	1	SWITCH TOGGLE MELT-FRY	059143
D	1	INDICATING LIGHT GREEN	056587
E	1	INDICATING LIGHT RED	057861
F	2	DIGITAL TIMER 24V	056921
G	1	THERMOSTAT	035575
H	1	THERMOSTAT DIAL PLATE 250 - 375°	058037
I	1	THERMOSTAT KNOB	004163
J	1	HIGH LIMIT (RESETTABLE)	034357
K	1	SPARK IGNITION MODULE 24V	058439
		(Check Pages 26-27 for accuracy)	
L	1	FAT MELT	037470
M	1	RELAY DPDT 24VAC	030844
N	1	CIRCUIT BREAKER 3AMP 1 P	053338
O**	1	MAGNETIC DRAIN SWITCH	053777
P*	1	RECEPTACLE 125V	011505
Q*	1	TRANSFORMER 24VAC	024032
R***	1	CIRCUIT BREAKER 4 AMP 1 P	058219

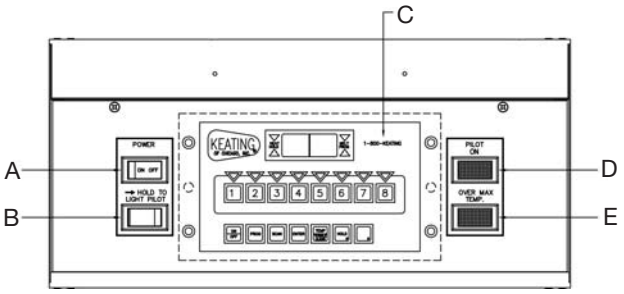
*LOCATED ON REAR DRAIN UNITS ONLY.

**QTY. 2 FOR 34 X 24 MODELS

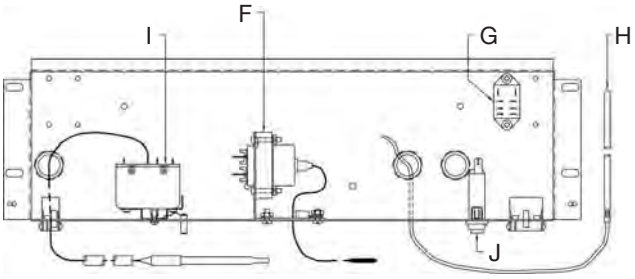
****NOT SHOWN-LOCATED ON BASKET-LIFT UNITS ONLY

CPU CONTROL PANEL SERIES 2007

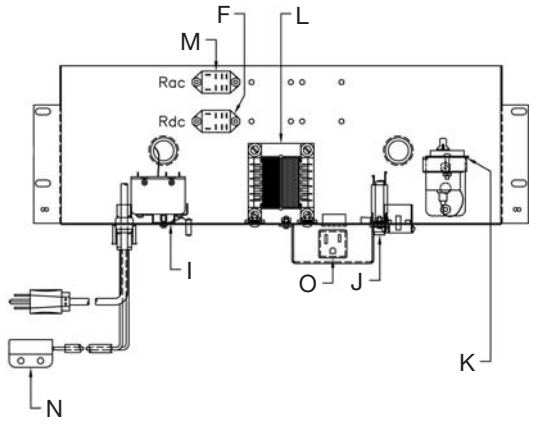
Control Panel Front



Back Panel - Front Drain Unit



Back Panel - Rear Drain Unit



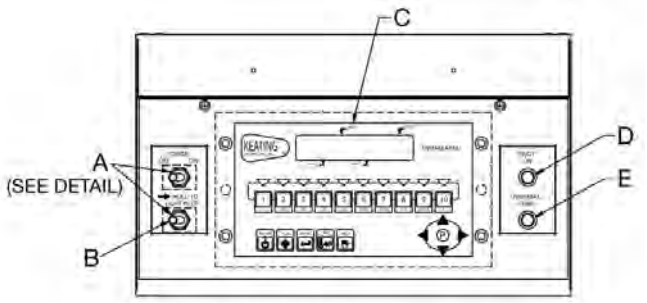
	QTY.	DESCRIPTION	P/N
A	1	SWITCH ROCKER WHITE ON/OFF	035030
B	1	SWITCH ROCKER WHITE MOMENTARY	032297
C	1	COMPUTER	031125
D	1	INDICATING LIGHT AMBER	021254
E	1	INDICATING LIGHT RED	021209
F	1	FLAME SWITCH	037406
G	1	RELAY DPDT 24VDC	017673
H	1	COMPUTER PROBE	004776
I	1	HIGH LIMIT (RESETTABLE)	034357
J	1	CIRCUIT BREAKER 3AMP 1 P	053338
K*	1	FLAME SWITCH	037406
L*	1	TRANSFORMER 24VAC	024032
M*	1	RELAY DPDT 24VAC	030844
N*	1	MAGNETIC DRAIN SWITCH	053777
O*	1	RECEPTACLE 125V	011505
P**	1	CIRCUIT BREAKER 4 AMP 1 P	058219

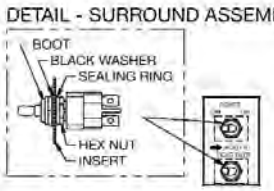
*LOCATED ON REAR DRAIN UNITS ONLY.

**NOT SHOWN - LOCATED ON BASKET-LIFT UNITS ONLY.

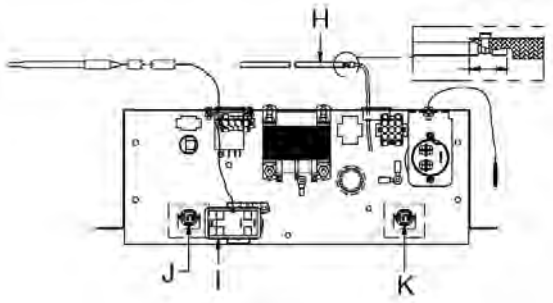
CPU CONTROL PANEL SERIES 2010

Control Panel Front

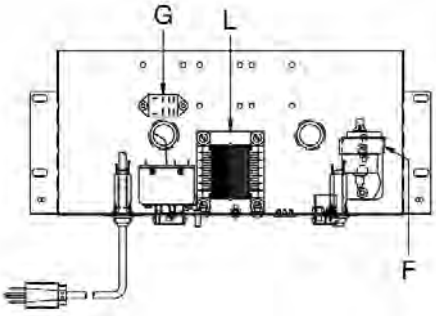




Back Panel - Front Drain Unit



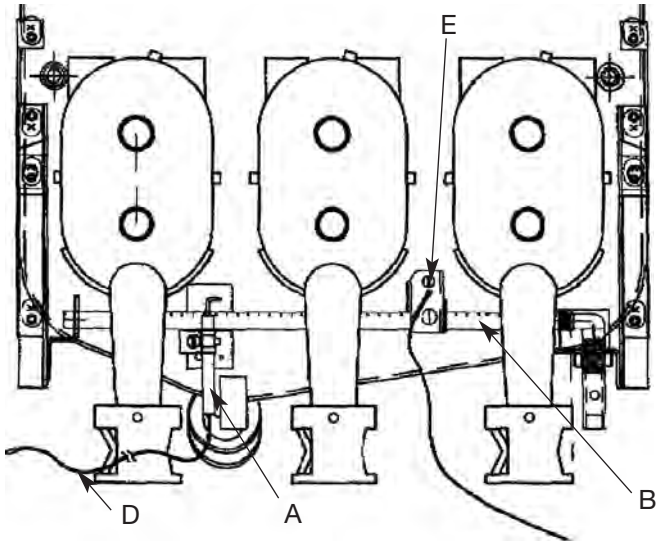
Back Panel - Rear Drain Unit



	QTY.	DESCRIPTION	P/N
A	1	SWITCH TOGGLE - POWER	056056
B	1	SWITCH TOGGLE - PILOT	056057
C	1	COMPUTER	058896
D	1	LIGHT INDICATING ROUND AMBER	056588
E	1	LIGHT INDICATING ROUND RED	057861
F	1	FLAME SWITCH	037406
G	1	RELAY DPDT 24VDC	017673
H	1	COMPUTER PROBE	004776
I	1	HIGH LIMIT (RESETTABLE)	032243
J	1	CIRCUIT BRKR 4 AMP 1 POLE 250V	058219
K	1	CIRCUIT BRKR 3 AMP 1 POLE 250V	053338
L	1	TRANSFORMER STEPDOWN 24VAC 80VA	024032

SPARK IGNITION DESIGN VARIATIONS

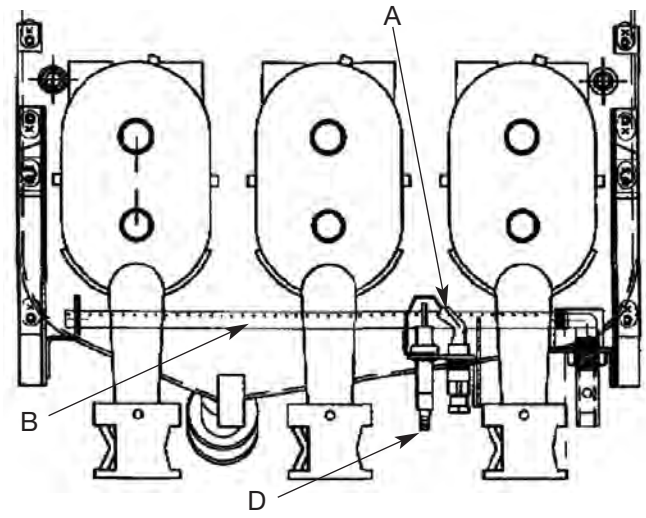
Design Valid Approx. 1994- 2002



	QTY.	DESCRIPTION	P/N
A	1	SPARK IGNITION ELECTRODE	058591
B	1	RUNNER PILOT TUBE	
		10×11	019796
		14”	019394
		18”	005610
		20”	005611
		24”	
		34×24	010768
C*	1	SPARK IGNITION MODULE	028620
D	1	SPARK ELECTRODE CABLE	N/A
E	1	FLAME SWITCH	037406

*Not Shown

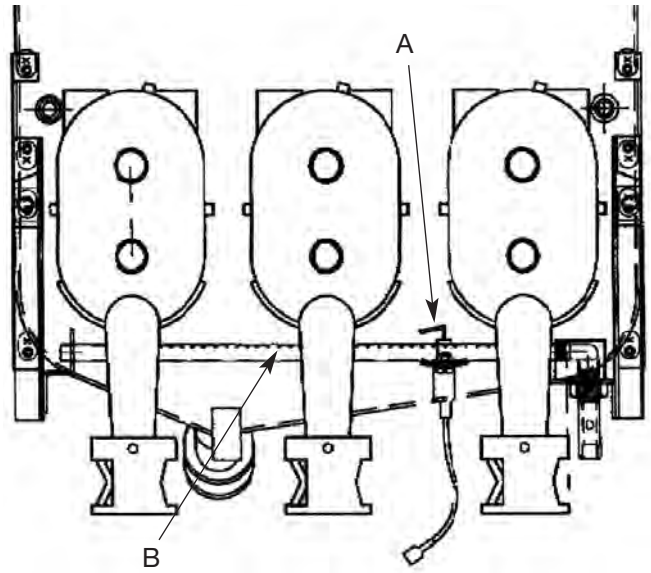
Design Valid Approx. Feb. 2002- Sept. 2004



	QTY.	DESCRIPTION	P/N
A	1	PILOT BURNER / ELECTRODE NG	033772
		PILOT BURNER / ELECTRODE LP	037436
B	1	RUNNER PILOT TUBE	
		10×11	
		14”	052891
		18”	052507
		20”	052892
		24”	052508
		34×24	
C*	1	SPARK IGNITION MODULE	058439
D*	1	SPARK ELECTRODE CABLE	037551

*Not Shown

Design Valid Approx. Sept. 2004 - Current



	QTY.	DESCRIPTION	P/N
A	1	SPARK IGNITION ELECTRODE	030253
B	1	RUNNER PILOT TUBE	
		10×11	021656
		14”	028828
		18”	021658
		20”	021730
		24”	037623
		34×24	
C*	1	SPARK IGNITION MODULE	058439

*Not Shown

Figure 6-1 **Basket Lift Power Supply Box**

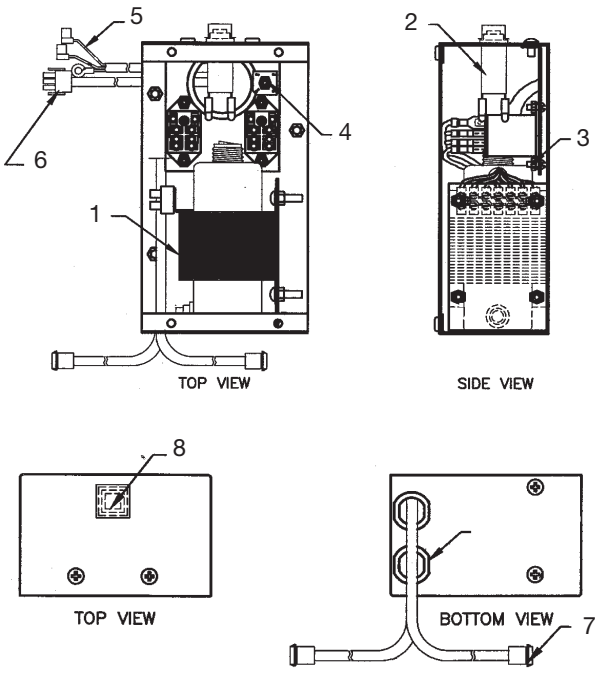
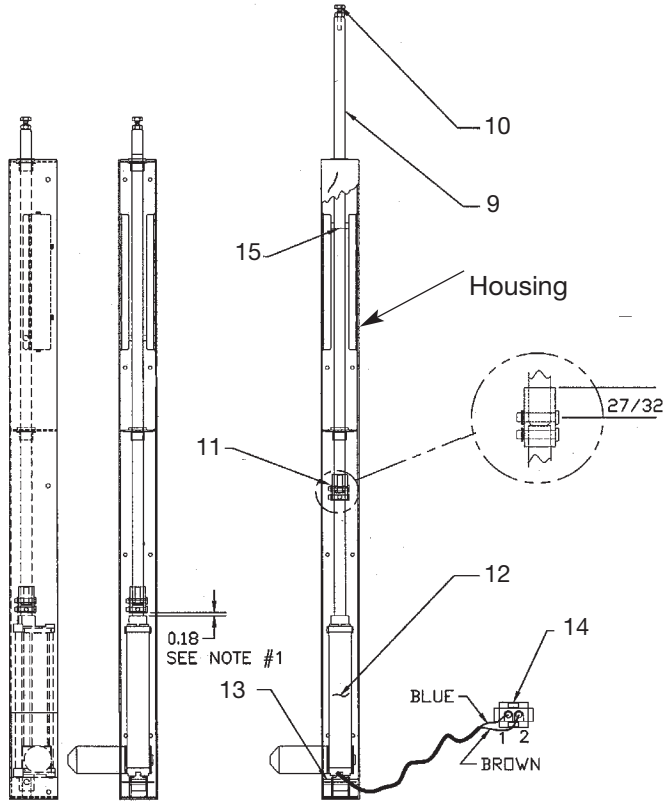


Figure 6-2 **Basket Lift Assembly**

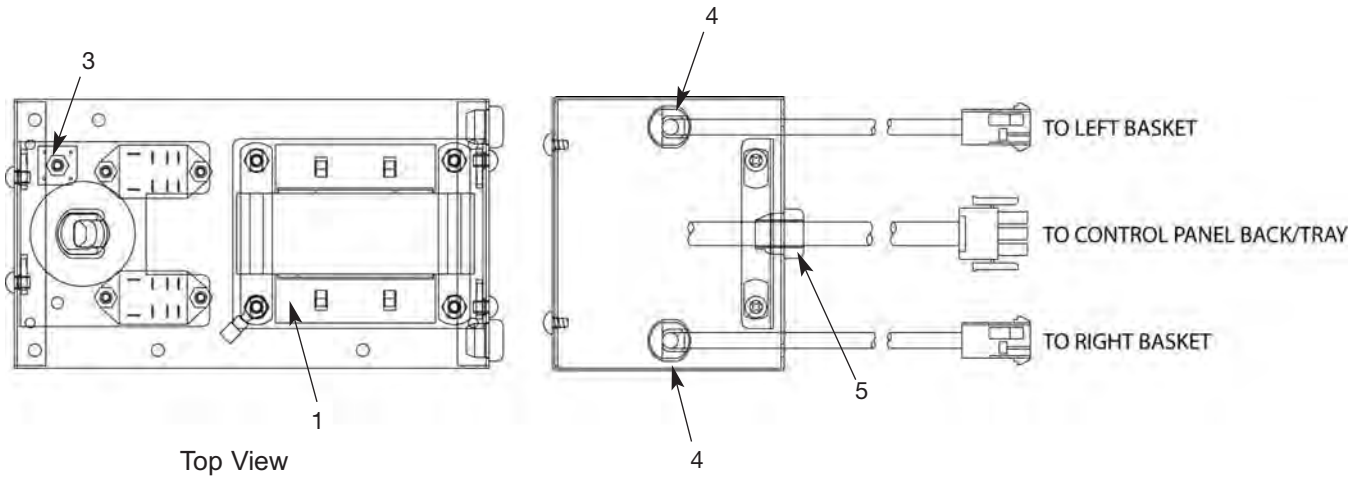


NOTES

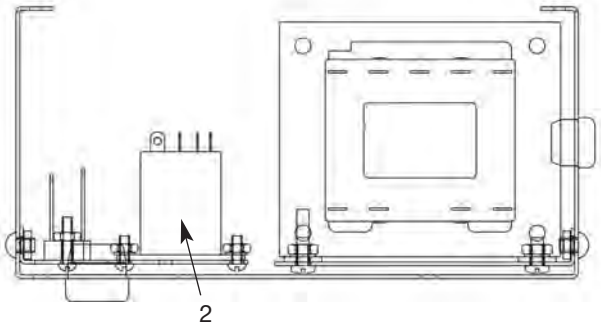
1. A minimum distance of 3/16" and maximum distance of 1/4" should be maintained when actuator is at full downward stroke. Item 11 should never be bottomed on item 12 when in this location.
2. Actuator shaft should travel 6 1/2" upward from lowest position.
3. Distance are to be measured when actuator is powered.
4. Apply light coating of food grade grease to Item 9 on entire shaft inside housing.

	DESCRIPTION	QTY	PART #
1	TRANSFORMER 120/208/240/480V	1	056036
2	CIRCUIT BREAKER 3A/250V	1	053338
3	RELAY DPDT 24V AC	2	030844
4	RECTIFIER	1	018321
5	POWER CORD	1	021289
6	CONNECTION 3 CIRCUITS PLUG	1	032210
7	CONNECTOR 2 CIRCUIT CAP	2	032207
8	COVER FOR CIRCUIT BREAKER	1	054664
9	PUSH ROD	1	018096
10	SCREW 1/4"-20" X 1 1/4"	1	021091
	HEX NUT 1/4-20	1	016383
11	COUPLER ACTUATOR BL	1	054525
	RETAINING RING	2	054540
	PIN COUPLER ACTUATOR BL	2	054503
12	ACTUATOR 24V DC	1	054510
13	SHAFT ACTUATOR LOWER BL S/S	1	054522
14	CONNECTOR 2 CIRCUIT QUICK	1	032208
	CONNECTOR CONTACT PIN MALE	2	028309
15	PIN BASKET LIFT NON ROTATIONAL	1	054760

BASKET LIFT POWER SUPPLY BOX 2007 (CPU & NON-CPU)



Top View

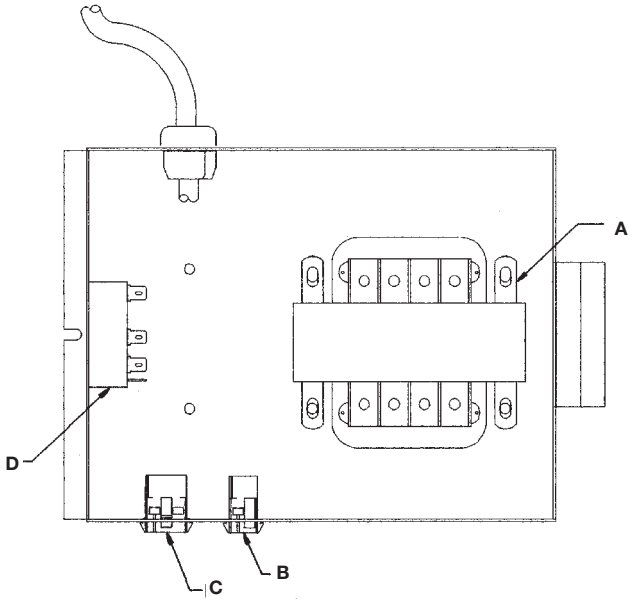


Side View

	DESCRIPTION	QTY	PART #
1	TRANSFORMER STEPDOWN 24VAC 100VA	1	058359
2	RELAY DPDT 24VAC	2	030844
	RELAY DPDT 24VAC (CPU MODEL)	2	017673
3	RECTIFIER 24VDC	1	018321
4	BUSHING STRAIN RELIEF 5/8" HOLE	2	000470
5	BUSHING STRAIN RELIEF 3/4" HOLE	1	033800

*Circuit breaker is located under the control panel

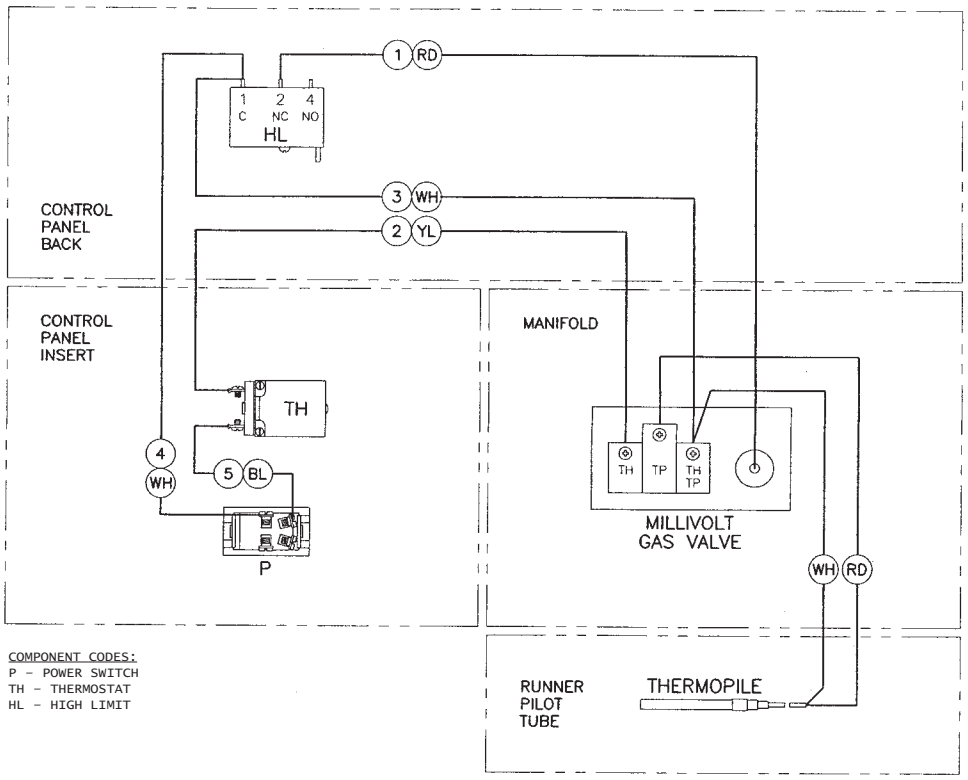
ELECTRICAL BOX ASSEMBLY GAS FRYER
(TS and BB ONLY)
2000 SERIES



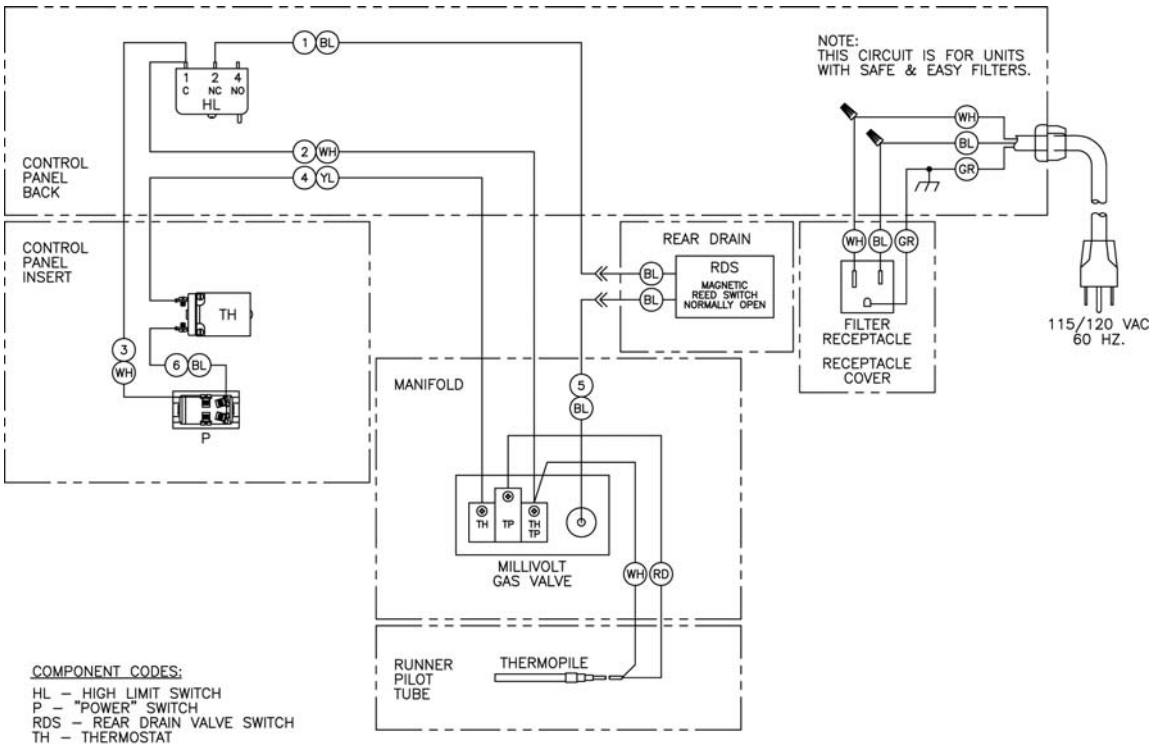
	QTY.	DESCRIPTION	P/N
A	1	TRANSFORMER 120V/240V TO 24V	024032
B	1	2 PIN CONNECTOR	032207
C	1	9 PIN CONNECTOR	028303
D	1	FAT MELT 24V	037470

SEE INSIDE FRYER DOOR FOR CURRENT WIRING DIAGRAMS

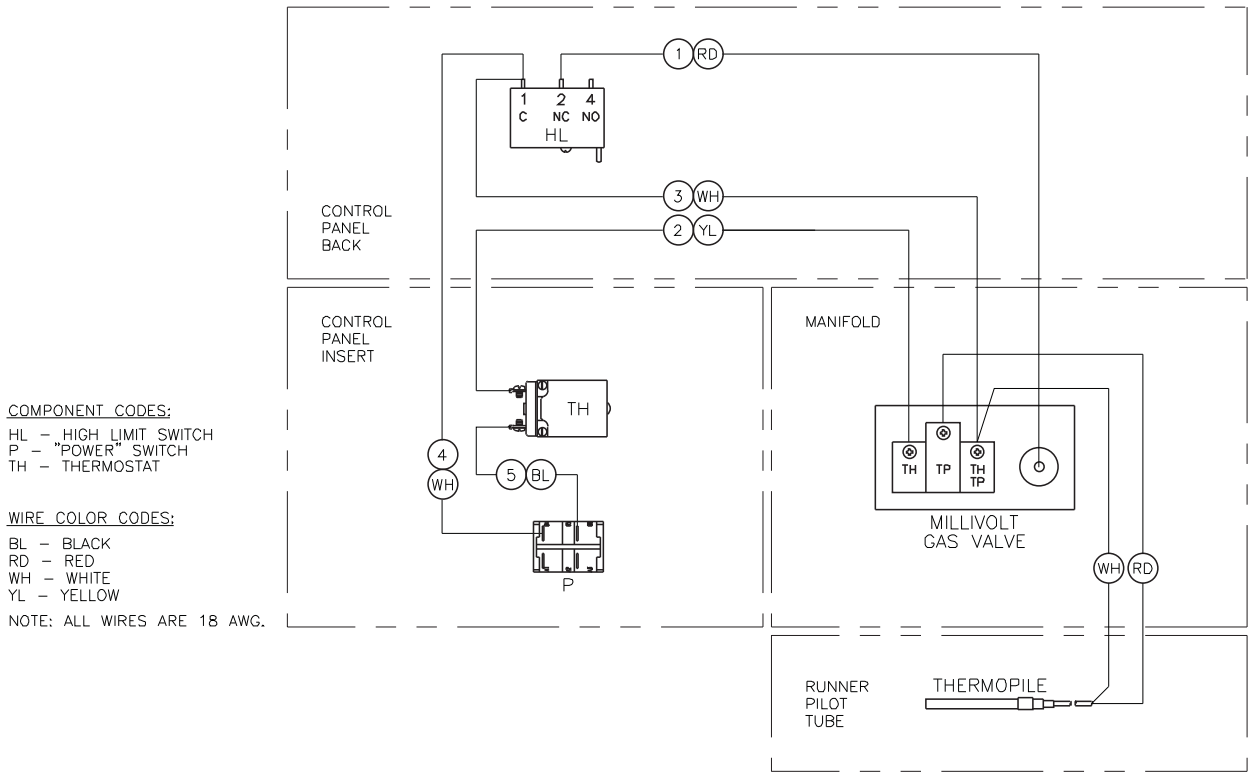
CM & AA 2000 ELECTRICAL ASSEMBLY FRONT DRAIN



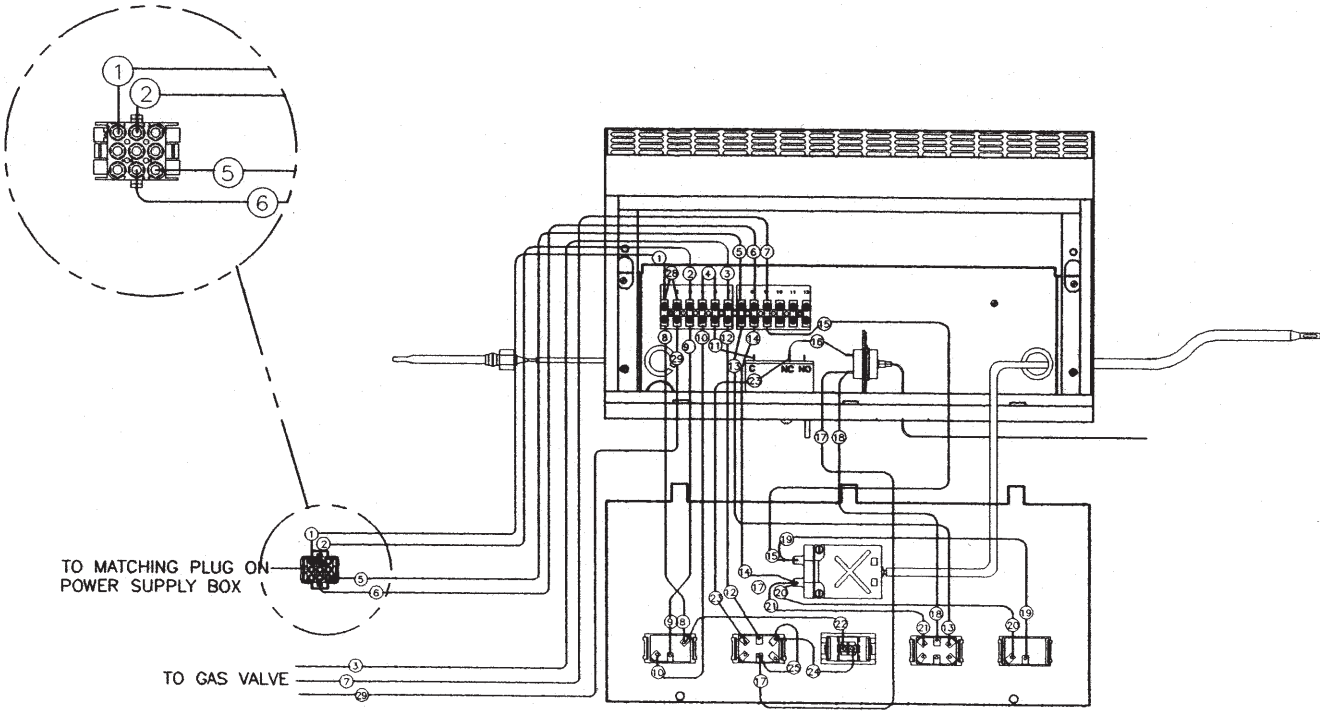
AA 2007 ELECTRICAL ASSEMBLY WITH SAFE & EASY® FILTER



AA 2010 ELECTRICAL ASSEMBLY FRONT DRAIN

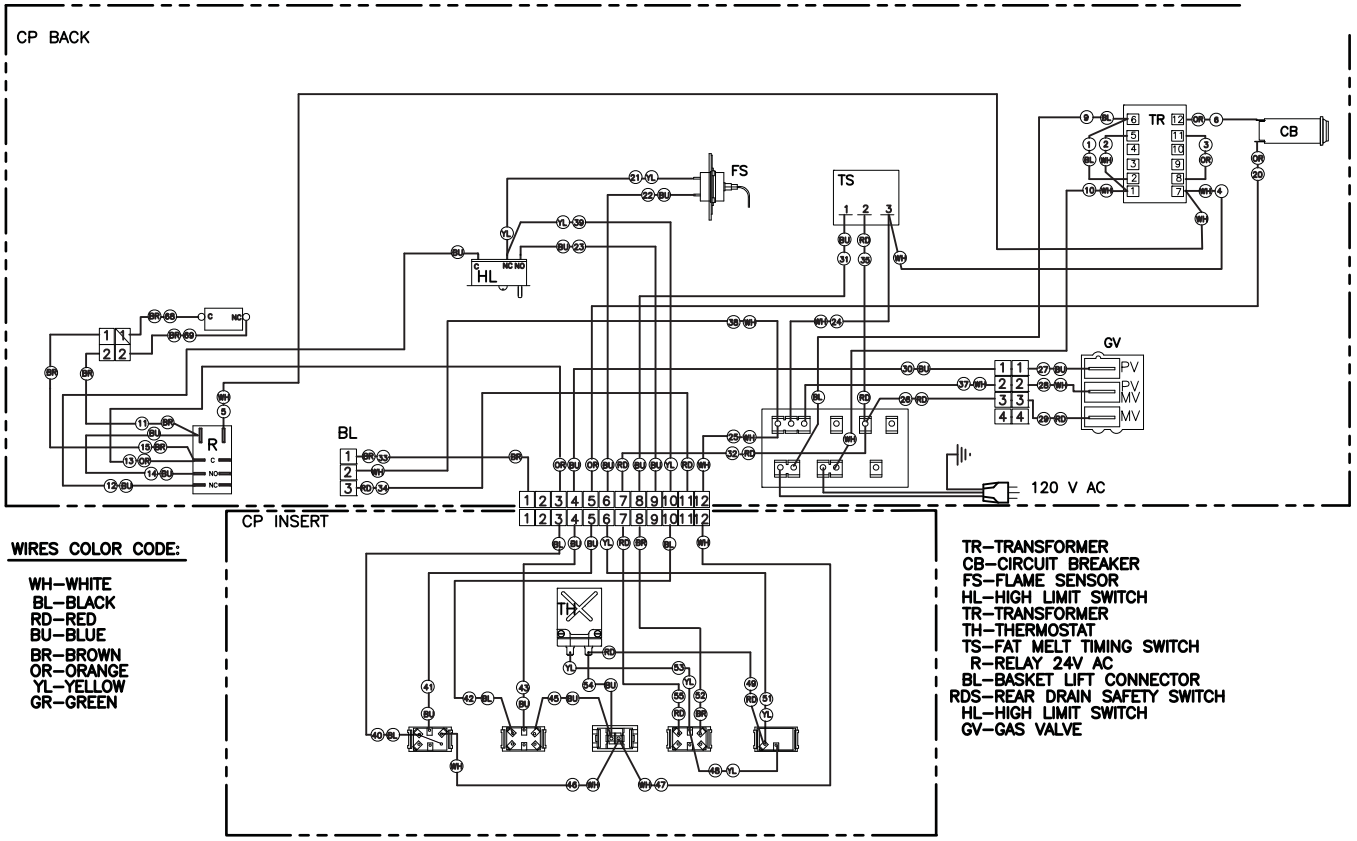


BB 2000 ELECTRICAL ASSEMBLY

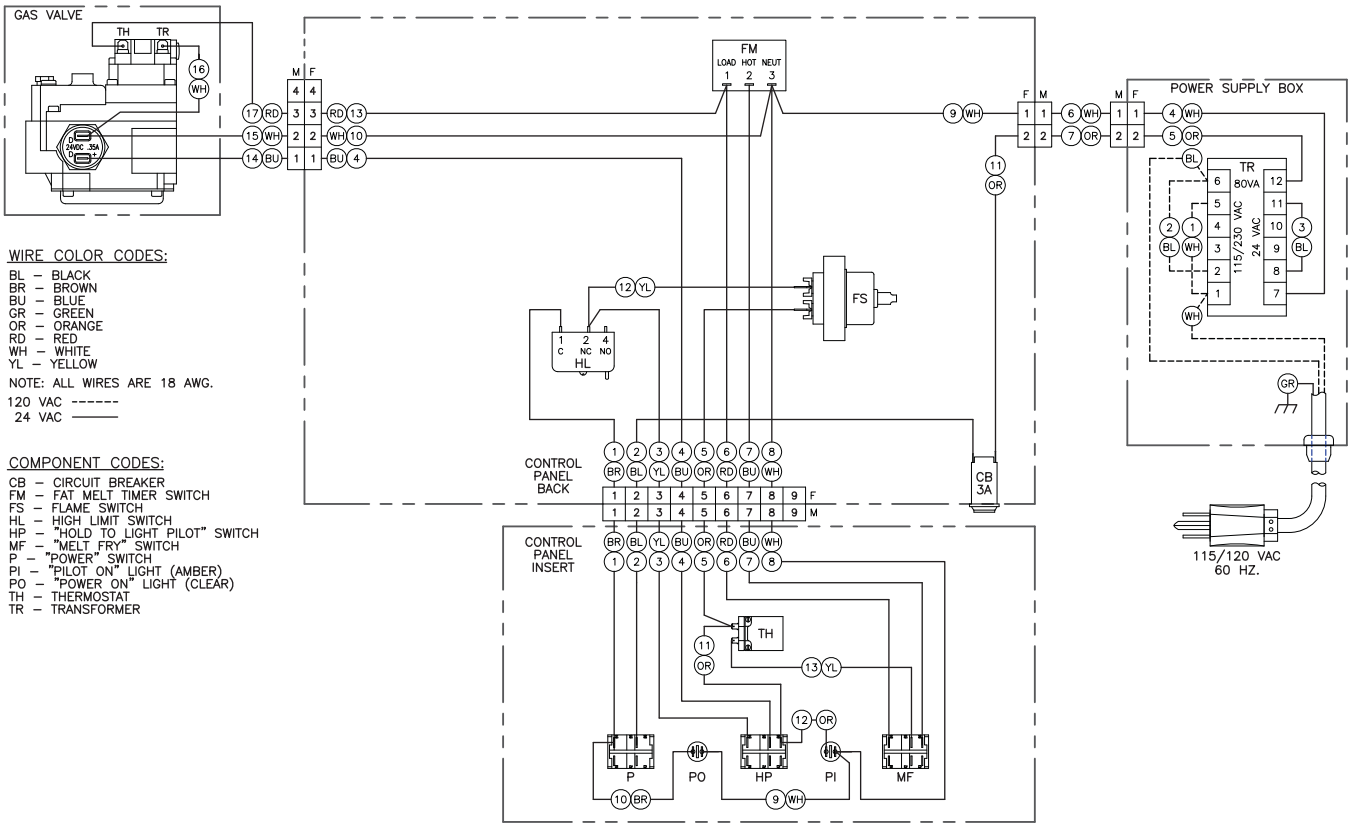


Electrical Assembly not shown to scale

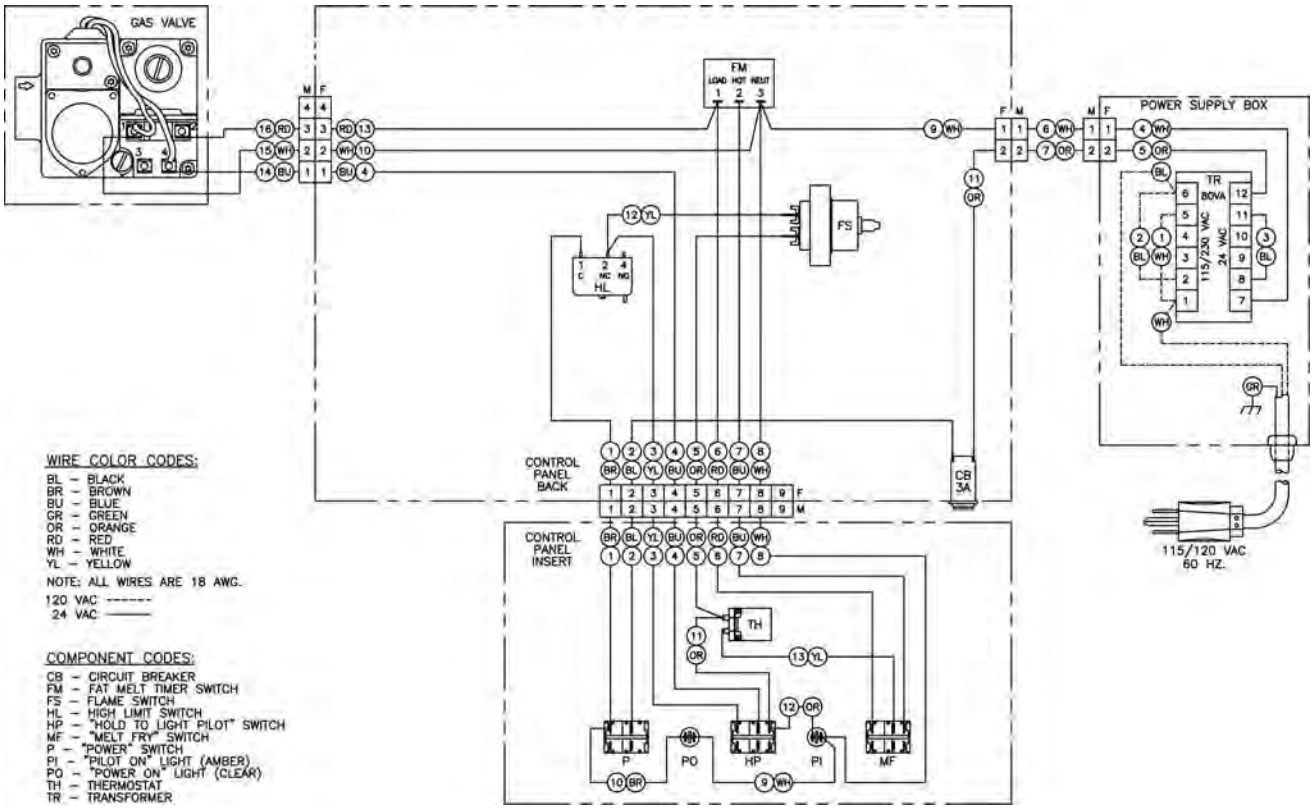
BB 2000 ELECTRICAL ASSEMBLY WITH SAFE & EASY® FILTER



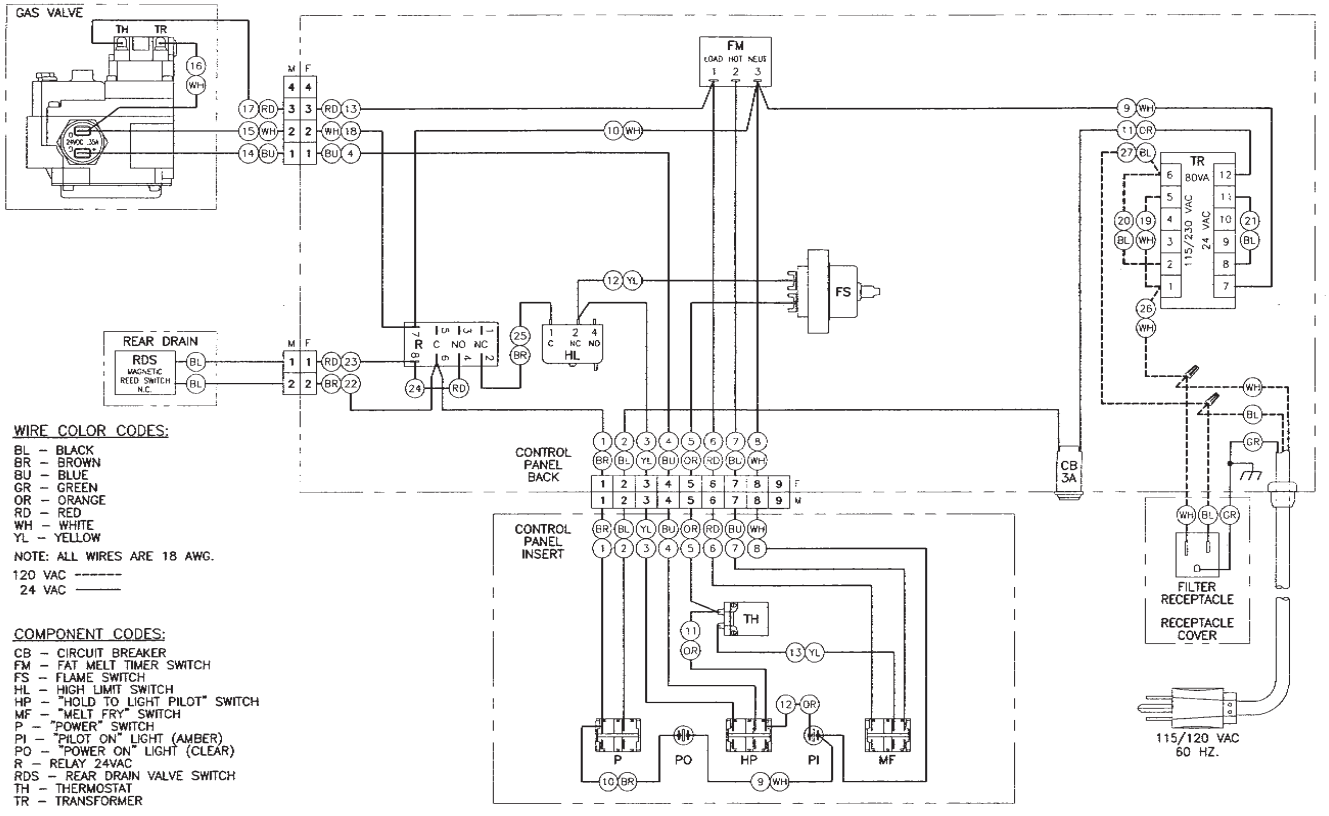
BB 2006 ELECTRICAL ASSEMBLY



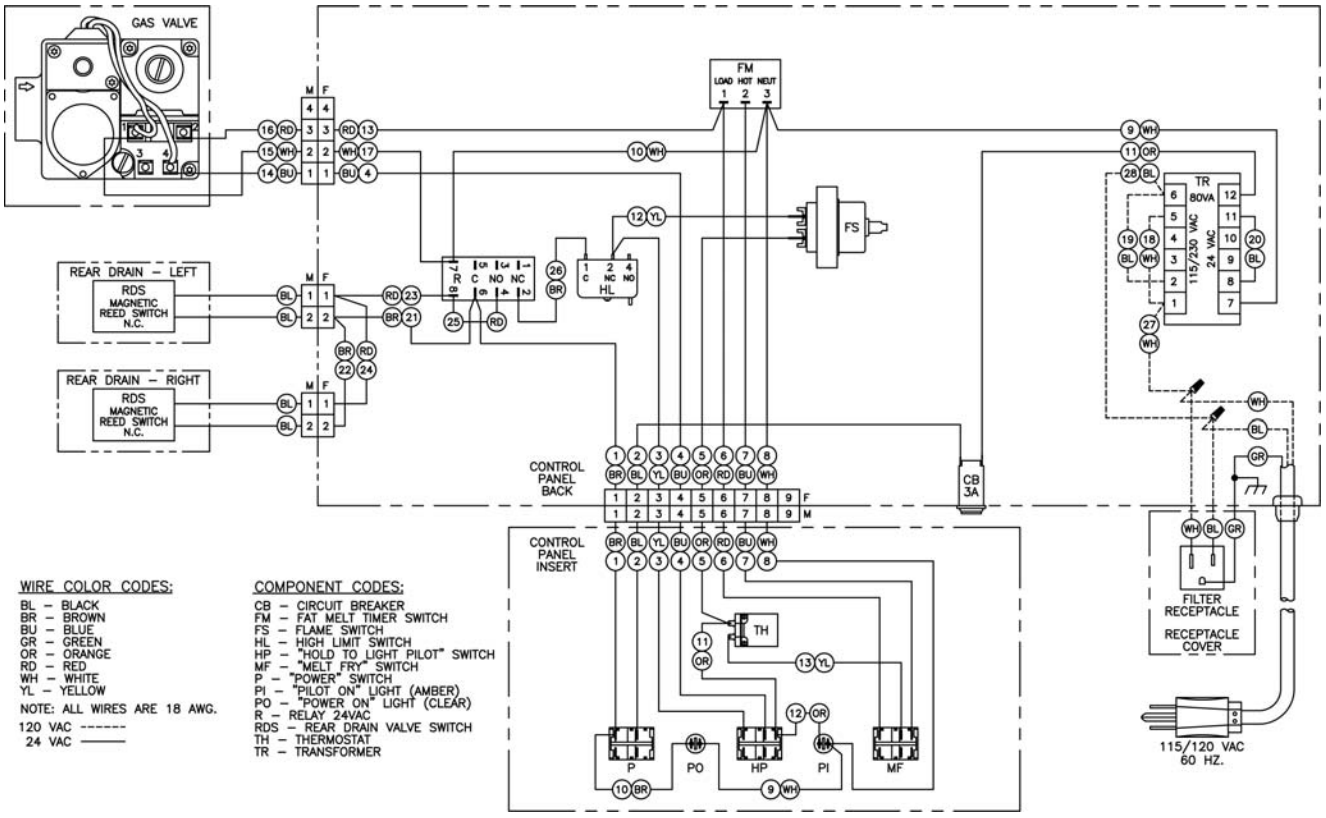
34 X 24 BB 2007 ELECTRICAL ASSEMBLY FRONT DRAIN



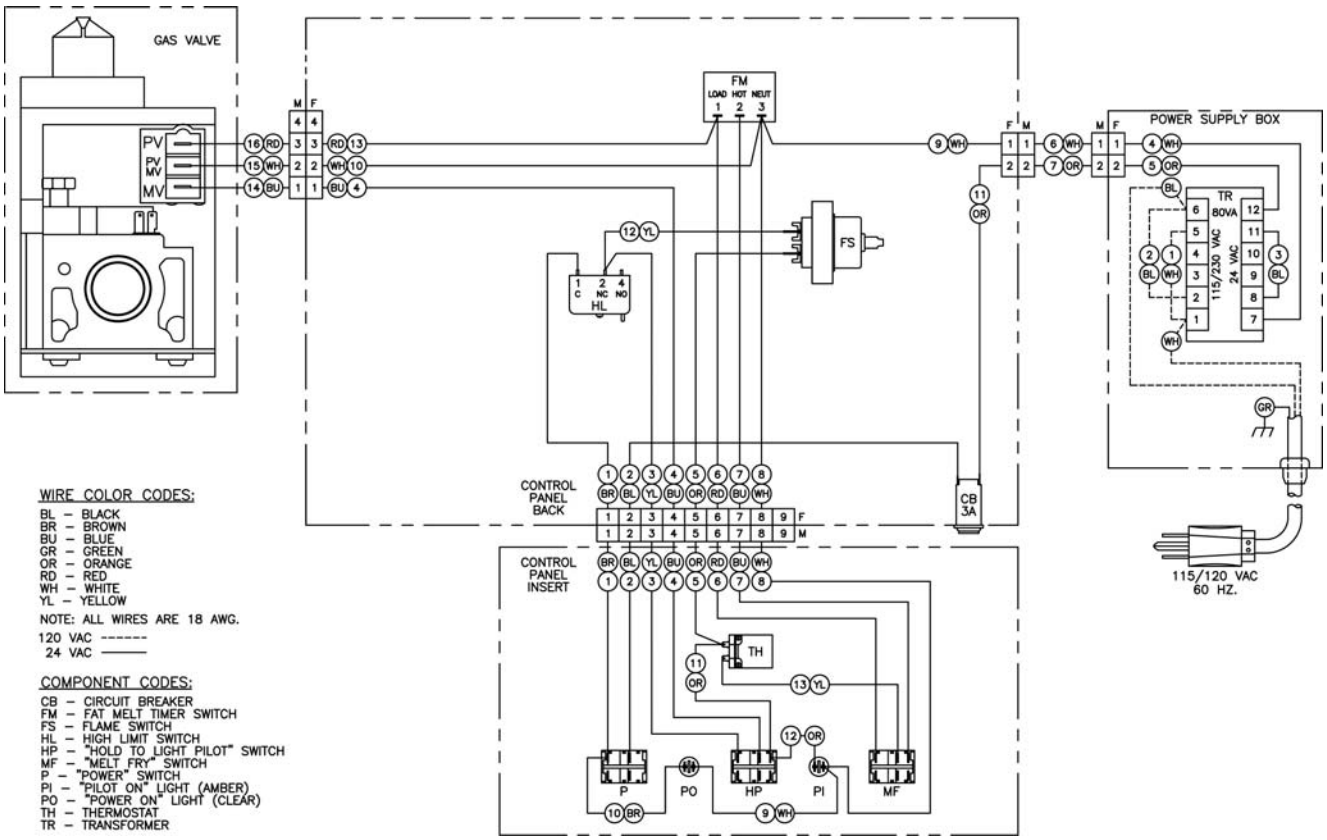
BB 2006 ELECTRICAL ASSEMBLY WITH SAFE & EASY® FILTER



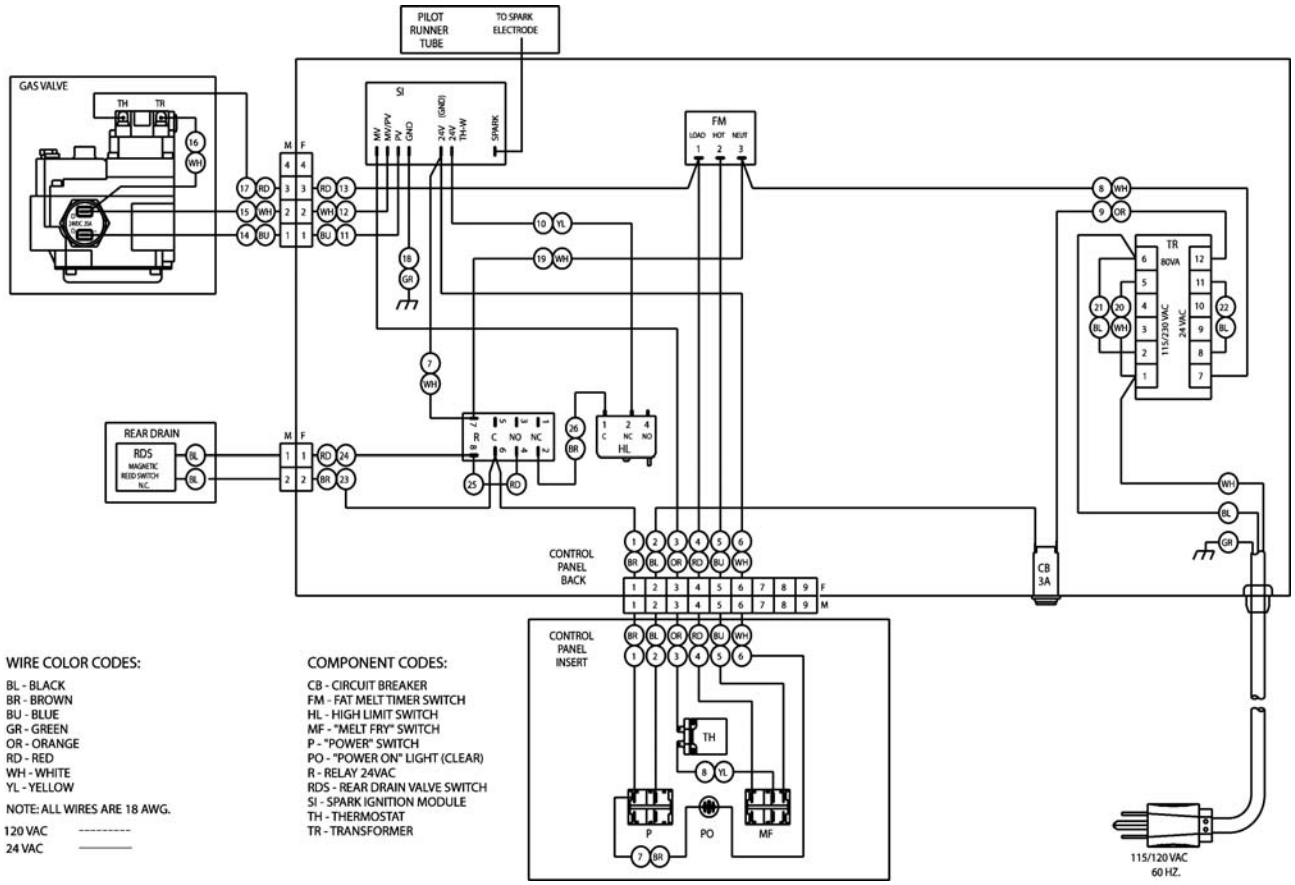
34 X 24 BB 2007 ELECTRICAL ASSEMBLY WITH SAFE & EASY® FILTER



34 X 24 BB 2008 ELECTRICAL ASSEMBLY WITH SAFE & EASY® FILTER

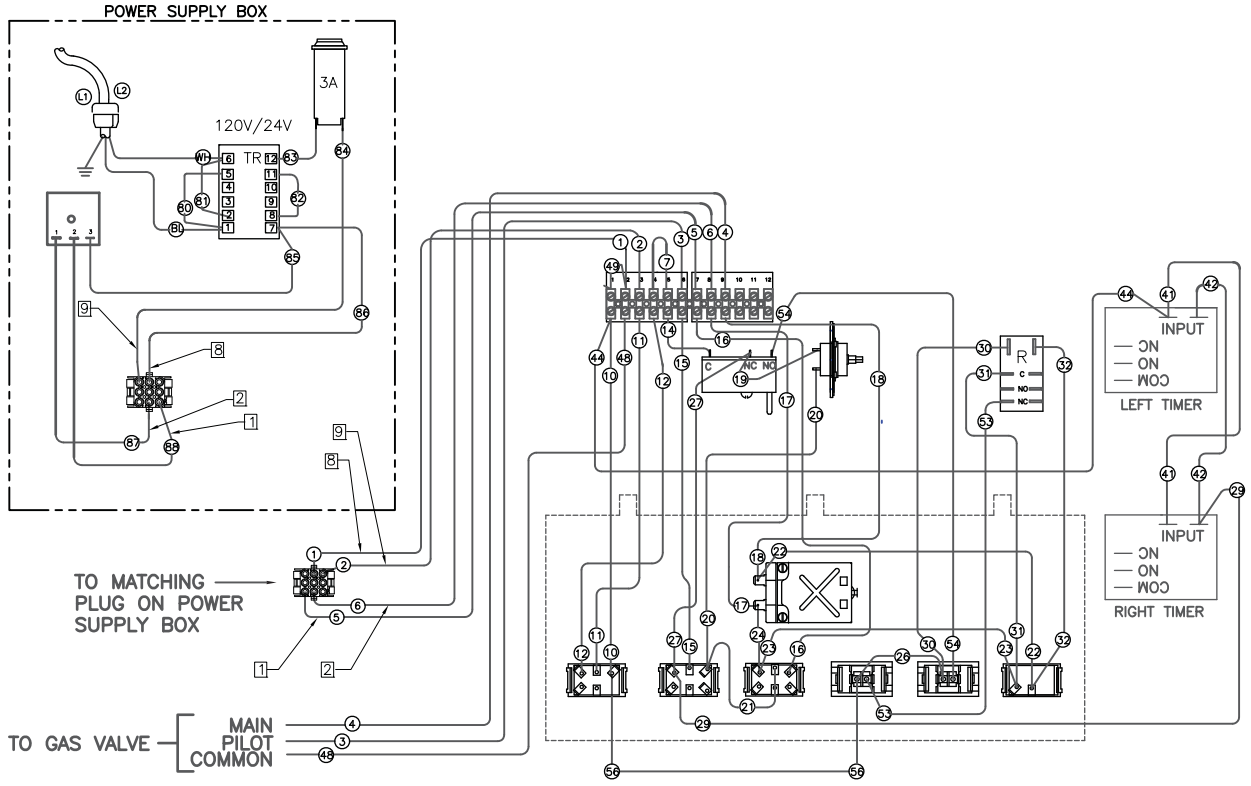


BB 2006 SPARK IGNITION WITH SAFE & EASY® FILTER

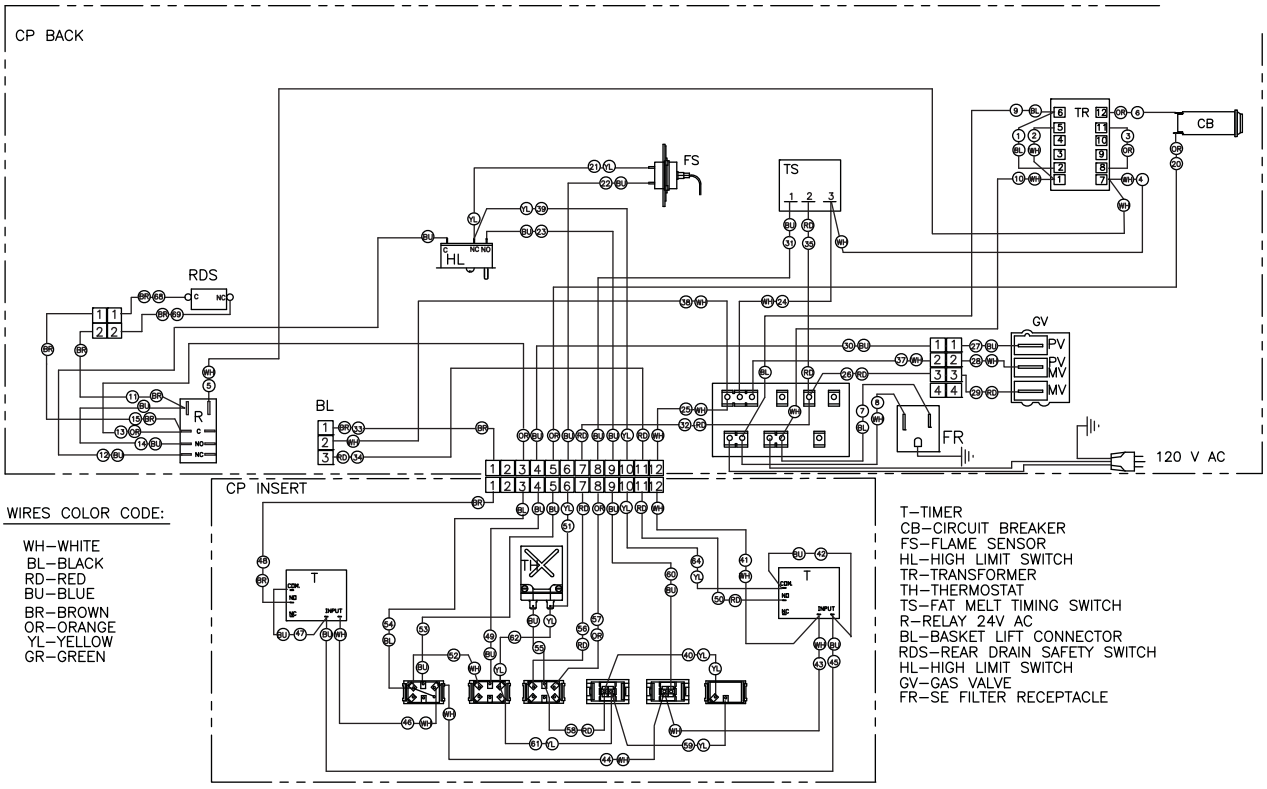


Electrical Assembly not shown to scale

TS 2000 ELECTRICAL ASSEMBLY



TS 2000 ELECTRICAL ASSEMBLY WITH SAFE & EASY® FILTER

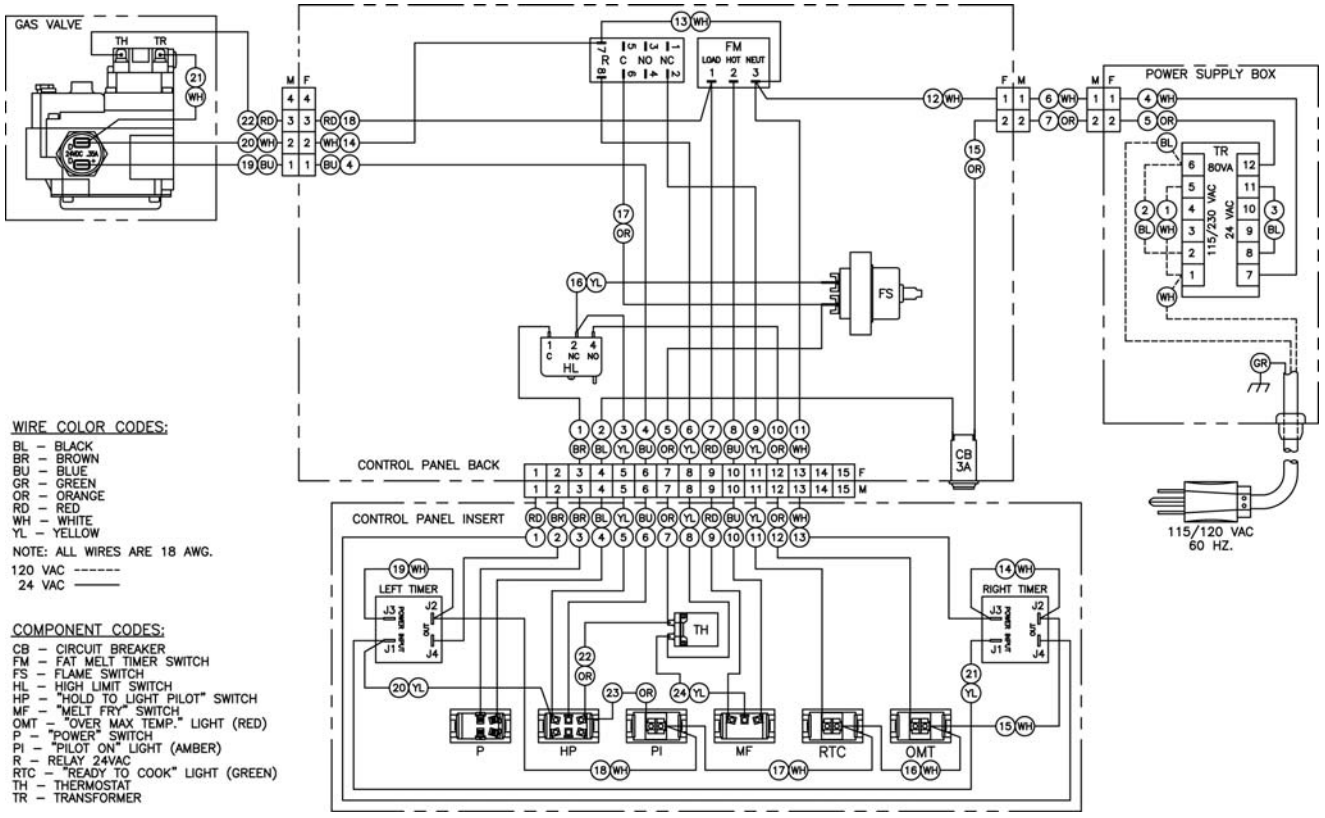


WIRES COLOR CODE:

WH–WHITE
BL–BLACK
RD–RED
BU–BLUE
BR–BROWN
OR–ORANGE
YL–YELLOW
GR–GREEN

T–TIMER
CB–CIRCUIT BREAKER
FS–FLAME SENSOR
HL–HIGH LIMIT SWITCH
TR–TRANSFORMER
TH–THERMOSTAT
TS–FAT MELT TIMING SWITCH
R–RELAY 24V AC
BL–BASKET LIFT CONNECTOR
RDS–REAR DRAIN SAFETY SWITCH
HL–HIGH LIMIT SWITCH
GV–GAS VALVE
FR–SE FILTER RECEPTACLE

TS 2007 ELECTRICAL ASSEMBLY FRONT DRAIN



WIRE COLOR CODES:

BL – BLACK
BR – BROWN
BU – BLUE
GR – GREEN
OR – ORANGE
RD – RED
WH – WHITE
YL – YELLOW

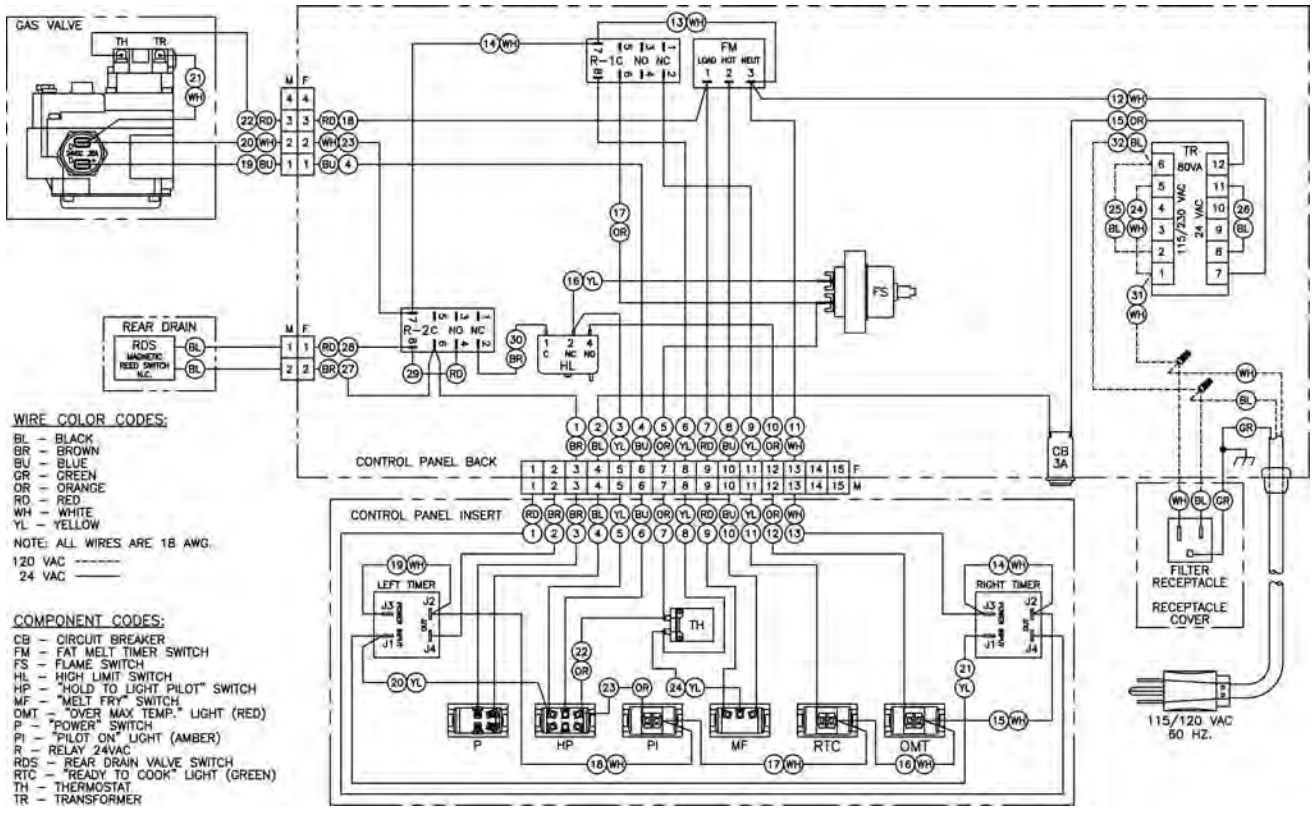
NOTE: ALL WIRES ARE 18 AWG.

120 VAC ------
24 VAC ——

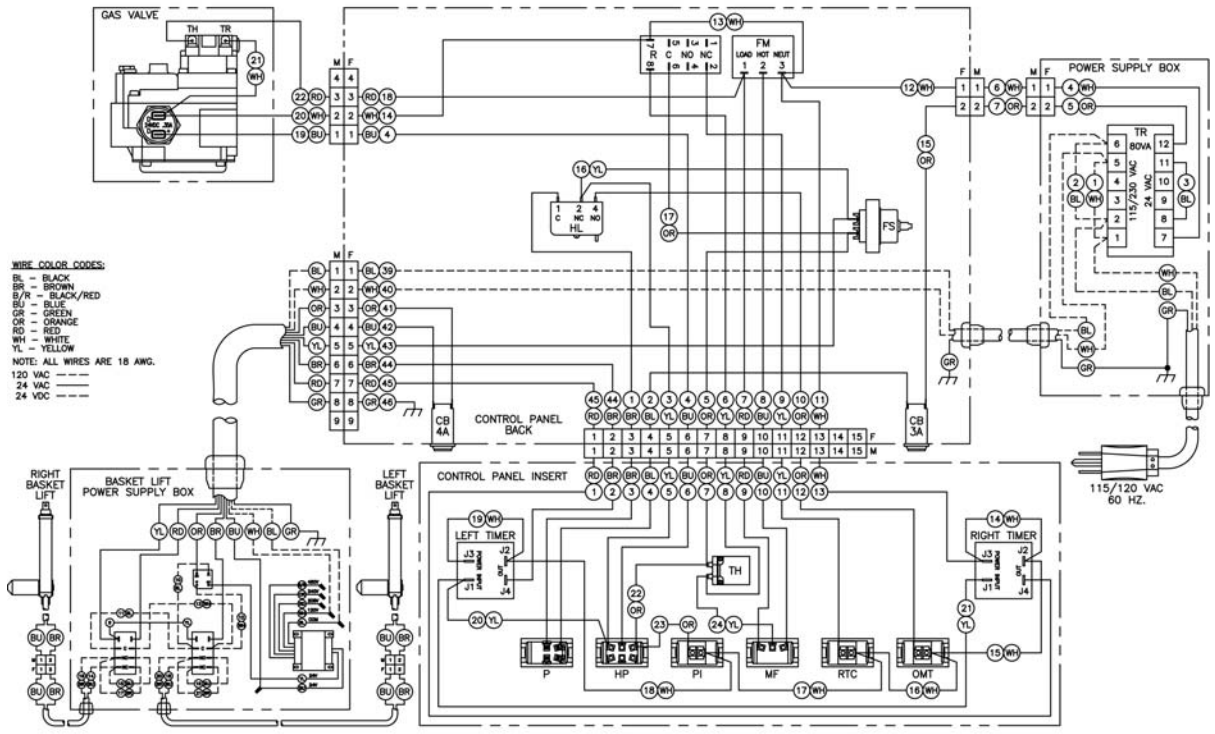
COMPONENT CODES:

CB – CIRCUIT BREAKER
FM – FAT MELT TIMER SWITCH
FS – FLAME SWITCH
HL – HIGH LIMIT SWITCH
HP – "HOLD TO LIGHT PILOT" SWITCH
MF – "MELT FRY" SWITCH
OMT – "OVER MAX TEMP." LIGHT (RED)
P – "POWER" SWITCH
PI – "PILOT ON" LIGHT (AMBER)
R – RELAY 24VAC
RTC – "READY TO COOK" LIGHT (GREEN)
TH – THERMOSTAT
TR – TRANSFORMER

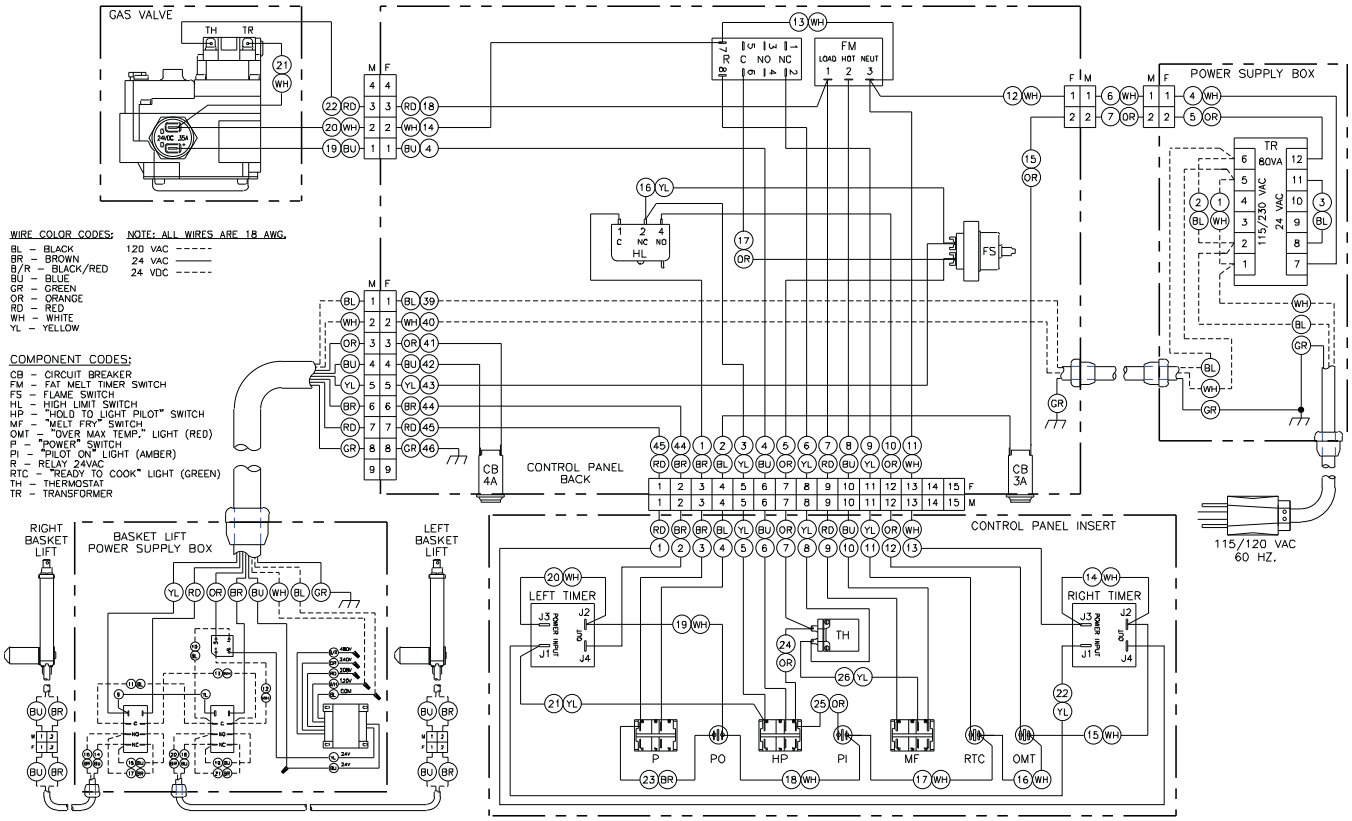
TS 2007 ELECTRICAL ASSEMBLY WITH SAFE & EASY® FILTER



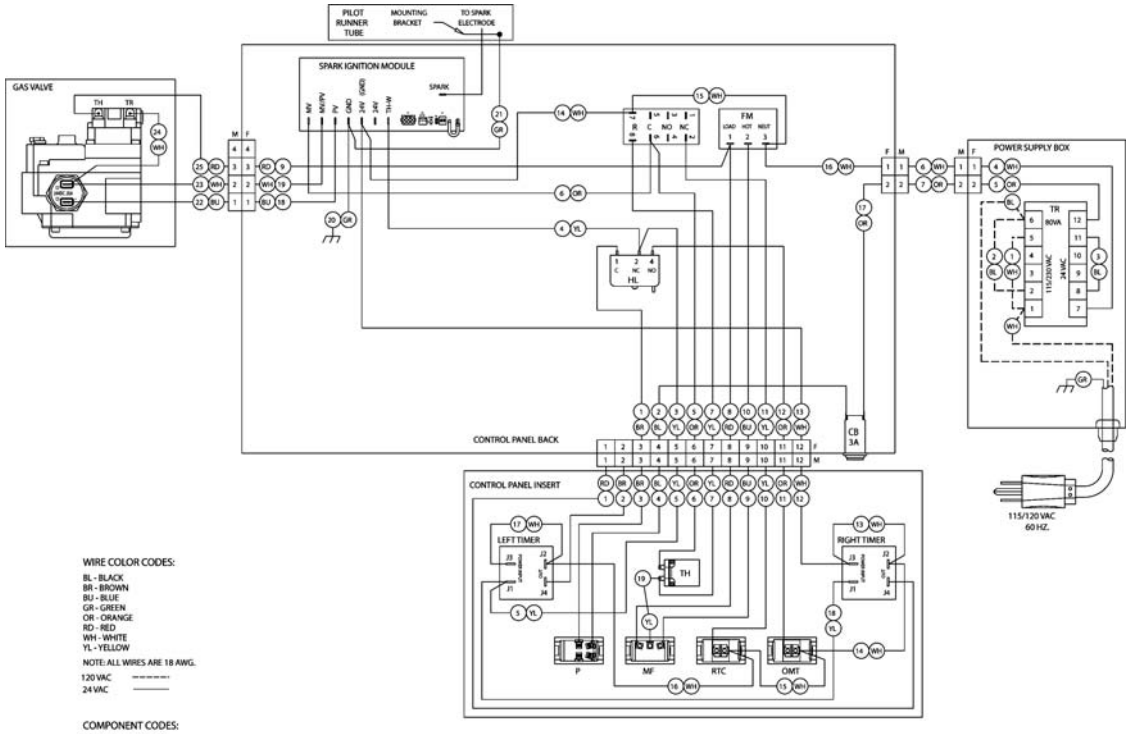
TS 2007 ELECTRICAL ASSEMBLY BASKET LIFT FRONT DRAIN



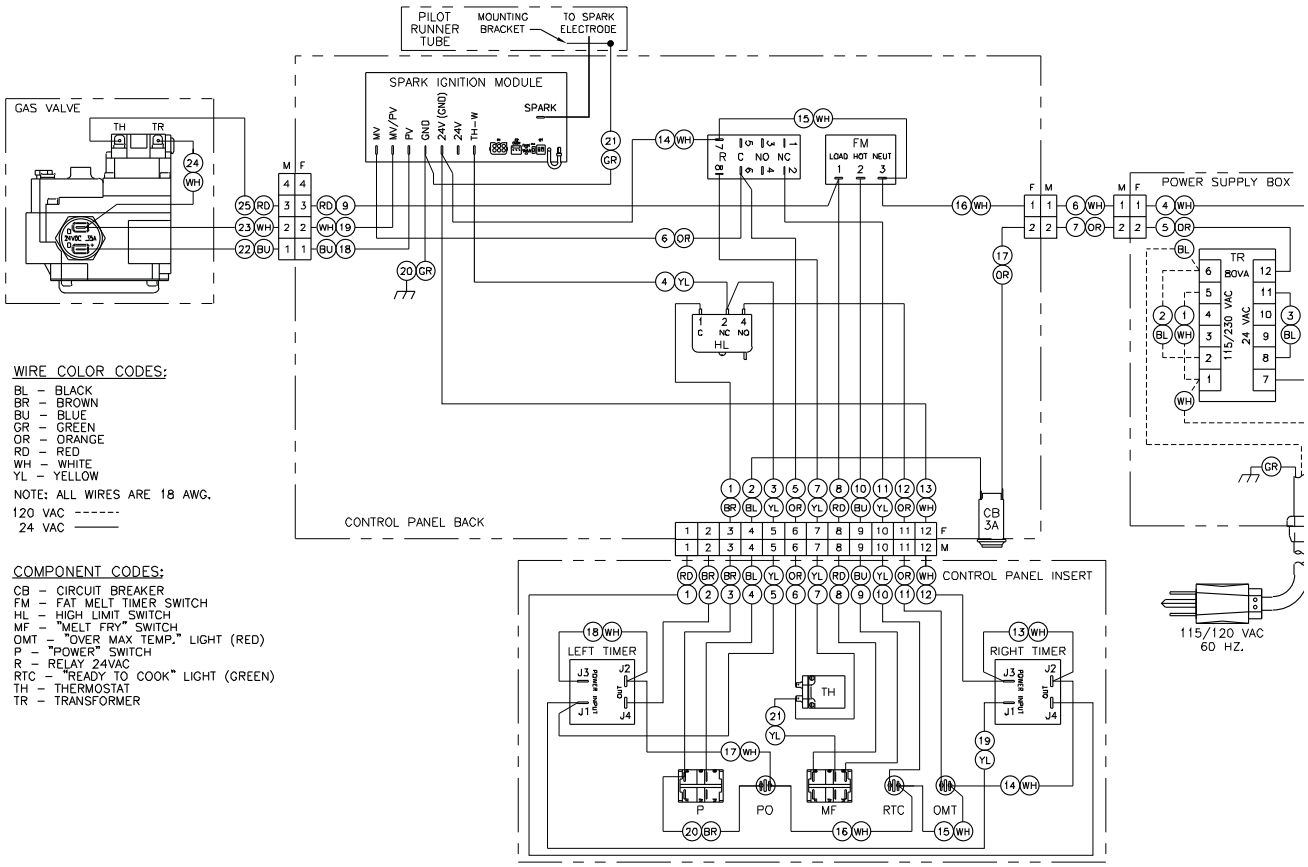
TS 2009 ELECTRICAL ASSEMBLY BASKET LIFT FRONT DRAIN



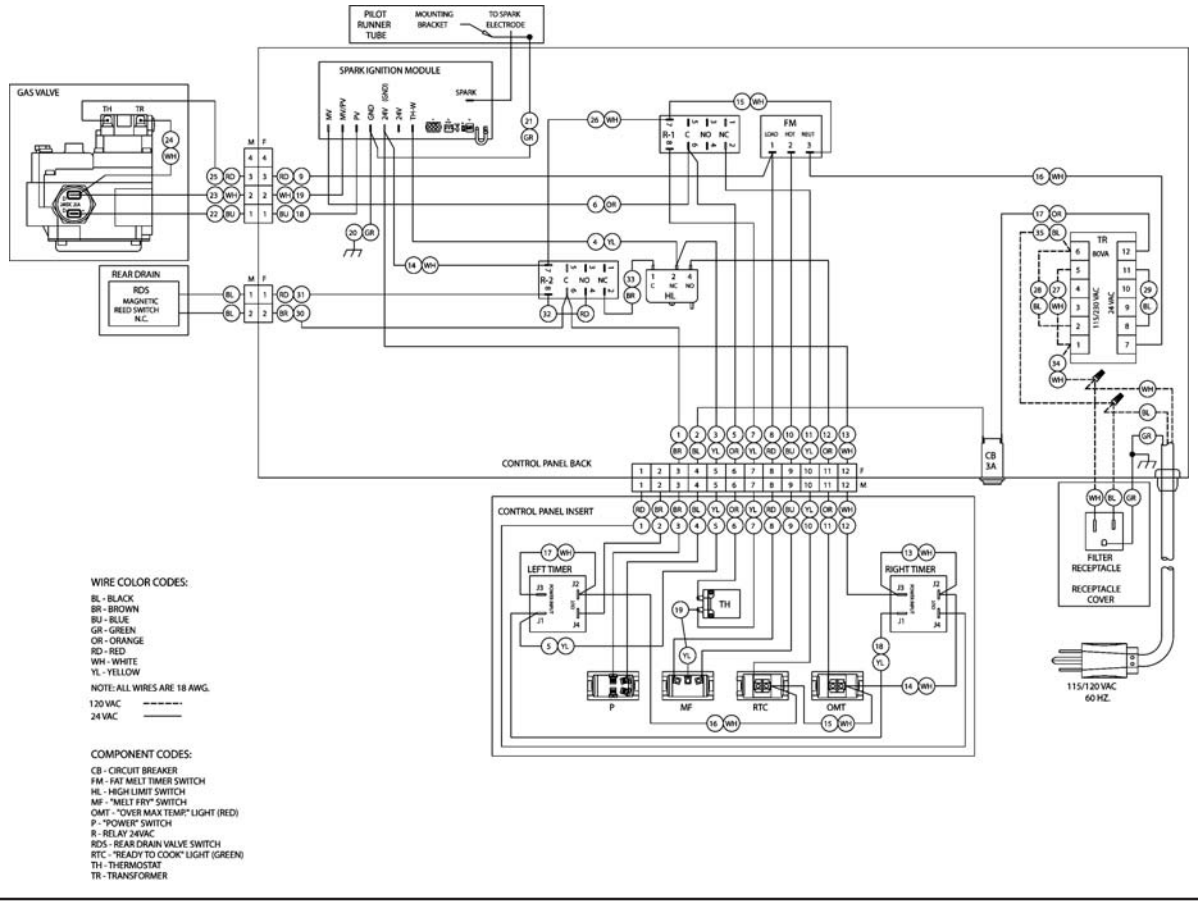
TS 2007 ELECTRICAL ASSEMBLY SPARK IGNITION FRONT DRAIN



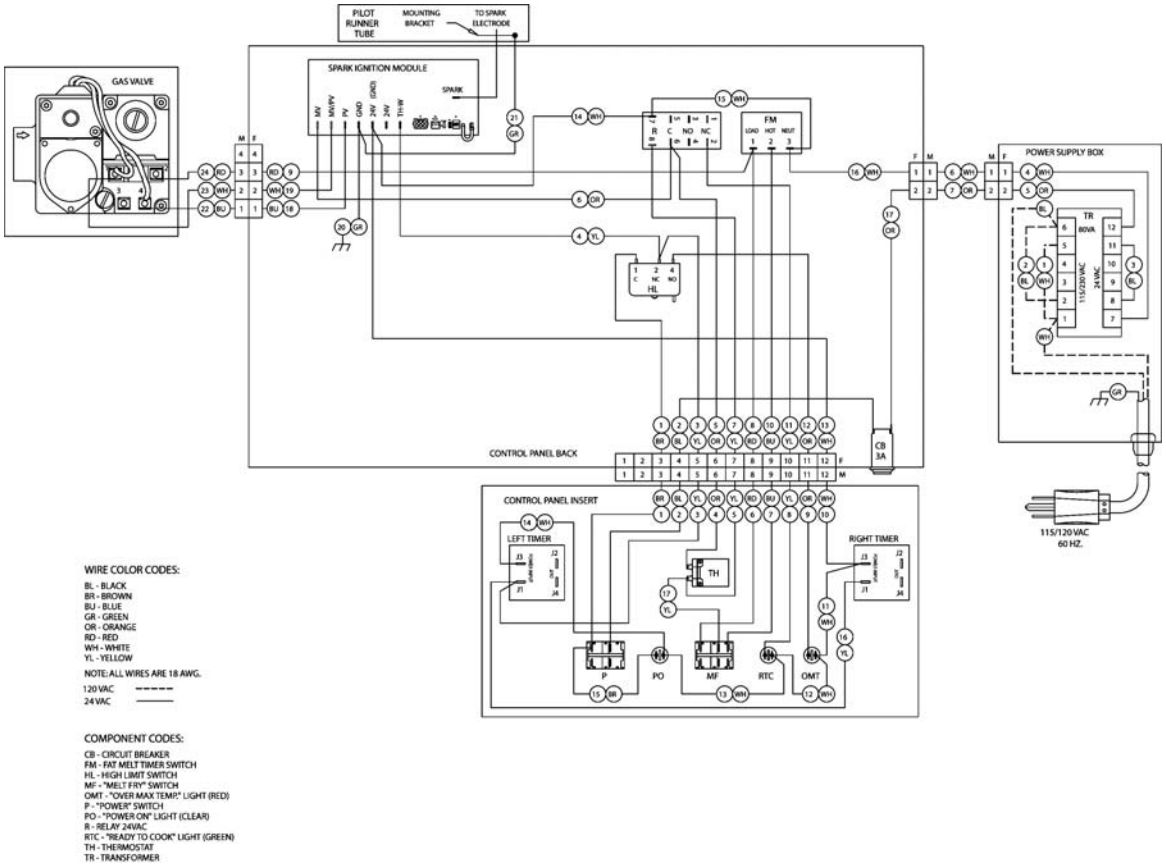
TS 2009 ELECTRICAL ASSEMBLY BASKET LIFT FRONT DRAIN



TS 2007 ELECTRICAL ASSEMBLY SPARK IGNITION WITH SAFE & EASY® FILTER



34 X 24 TS 2007 ELECTRICAL ASSEMBLY FRONT DRAIN



WIRE COLOR CODES:

BL - BLACK
BR - BROWN
BU - BLUE
GR - GREEN
OR - ORANGE
RD - RED
WH - WHITE
YL - YELLOW

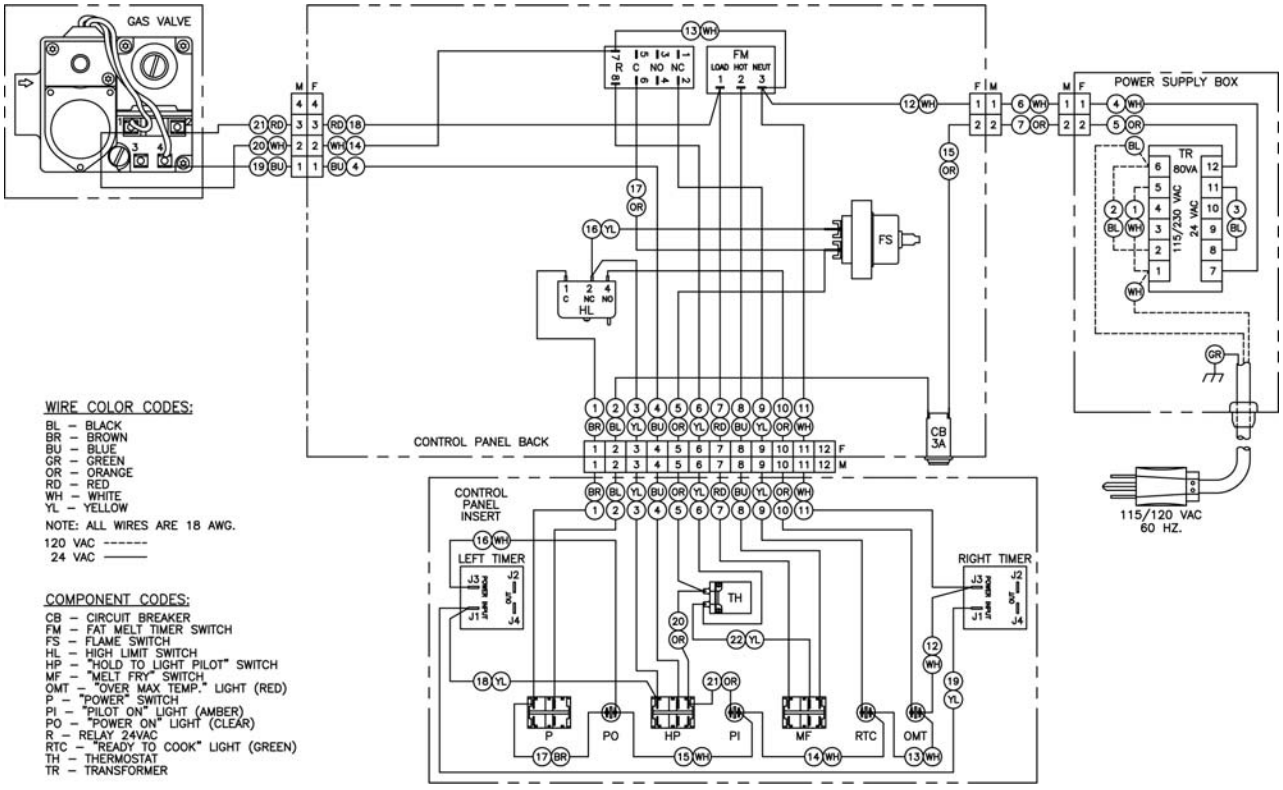
NOTE: ALL WIRES ARE 18 AWG.

120 VAC ------
24 VAC ——

COMPONENT CODES:

CB - CIRCUIT BREAKER
FM - FAT MELT TIMER SWITCH
HL - HIGH LIMIT SWITCH
MF - "MELT FRY" SWITCH
OMT - "OVER MAX TEMP." LIGHT (RED)
P - "POWER" SWITCH
PO - "POWER ON" LIGHT (CLEAR)
R - RELAY 24VAC
RTC - "READY TO COOK" LIGHT (GREEN)
TH - THERMOSTAT
TR - TRANSFORMER

34 X 24 TS 2007 ELECTRICAL ASSEMBLY FRONT DRAIN



WIRE COLOR CODES:

BL – BLACK
BR – BROWN
BU – BLUE
GR – GREEN
OR – ORANGE
RD – RED
WH – WHITE
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NOTE: ALL WIRES ARE 18 AWG.

120 VAC ------
24 VAC ——

COMPONENT CODES:

CB – CIRCUIT BREAKER
FM – FAT MELT TIMER SWITCH
FS – FLAME SWITCH
HL – HIGH LIMIT SWITCH
HP – "HOLD TO LIGHT PILOT" SWITCH
MF – "MELT FRY" SWITCH
OMT – "OVER MAX TEMP." LIGHT (RED)
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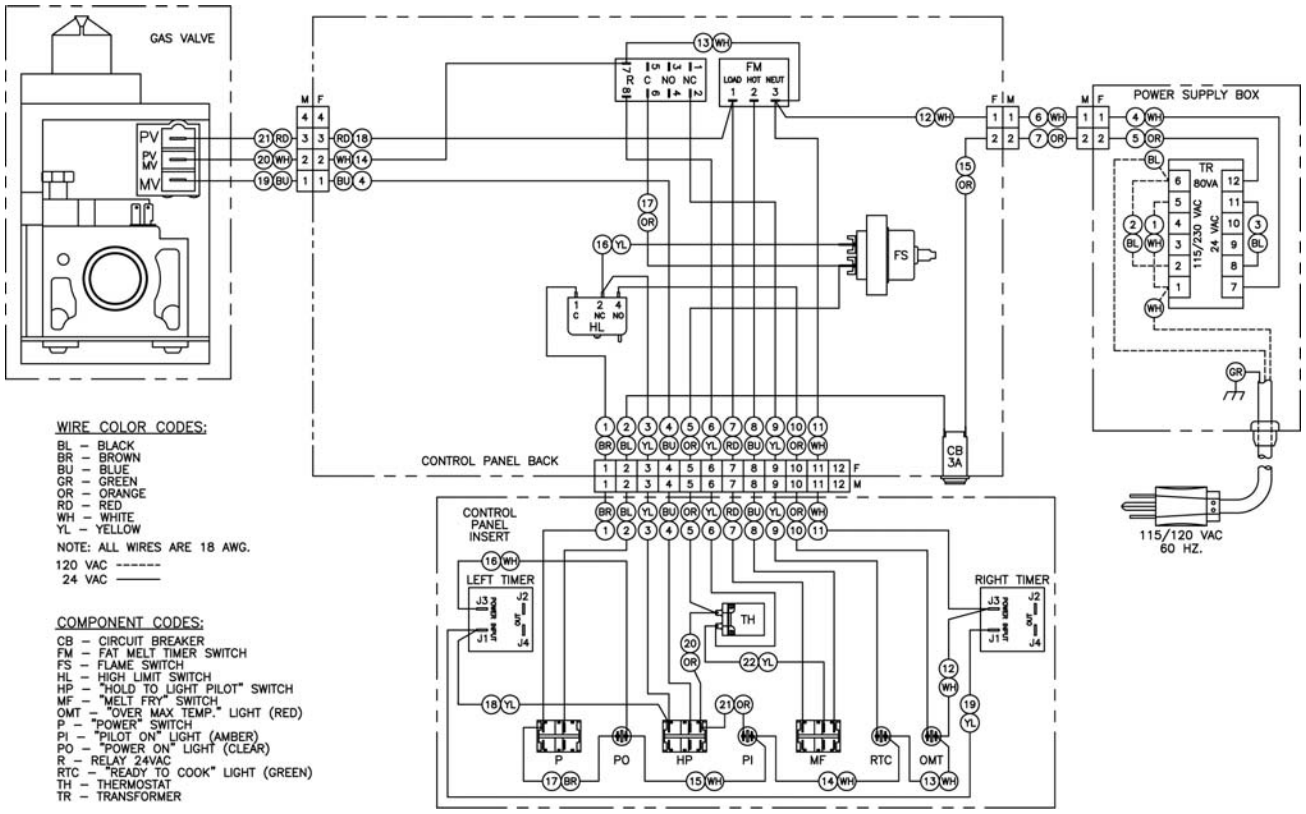
PI – "PILOT ON" LIGHT (AMBER)
PO – "POWER ON" LIGHT (CLEAR)
R – RELAY 24VAC
RTC – "READY TO COOK" LIGHT (GREEN)
TH – THERMOSTAT
TR – TRANSFORMER

34 X 24 TS 2008 AND ALL TS MODELS 2009 ELECTRICAL ASSEMBLY FRONT DRAIN



WIRE COLOR CODES:

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NOTE: ALL WIRES ARE 18 AWG.

120 VAC ------
24 VAC ——

COMPONENT CODES:

CB – CIRCUIT BREAKER
FM – FAT MELT TIMER SWITCH
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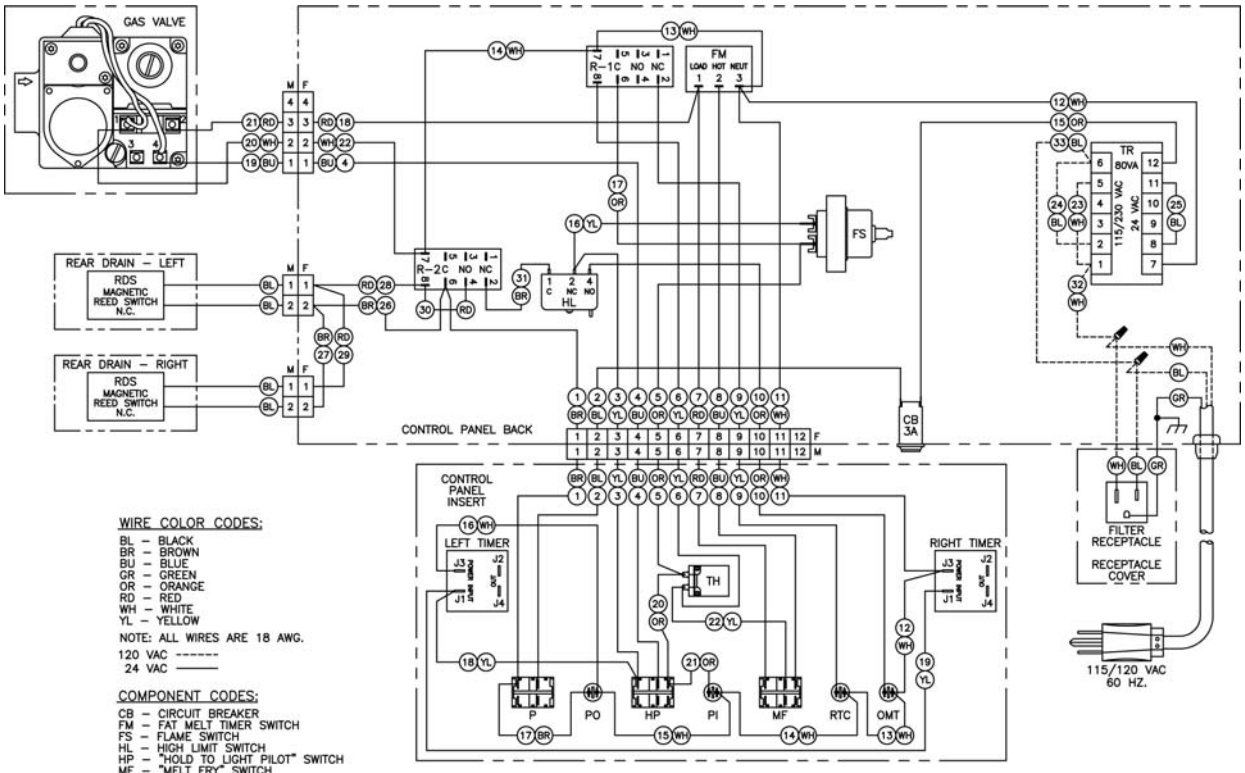
RTC – "READY TO COOK" LIGHT (GREEN)
TH – THERMOSTAT
TR – TRANSFORMER

34 X 24 TS 2007 ELECTRICAL ASSEMBLY WITH SAFE & EASY® FILTER



WIRE COLOR CODES:

BL – BLACK
BR – BROWN
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GR – GREEN
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RD – RED
WH – WHITE
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NOTE: ALL WIRES ARE 18 AWG.

120 VAC ------
24 VAC ——

COMPONENT CODES:

CB – CIRCUIT BREAKER
FM – FAT MELT TIMER SWITCH
FS – FLAME SWITCH
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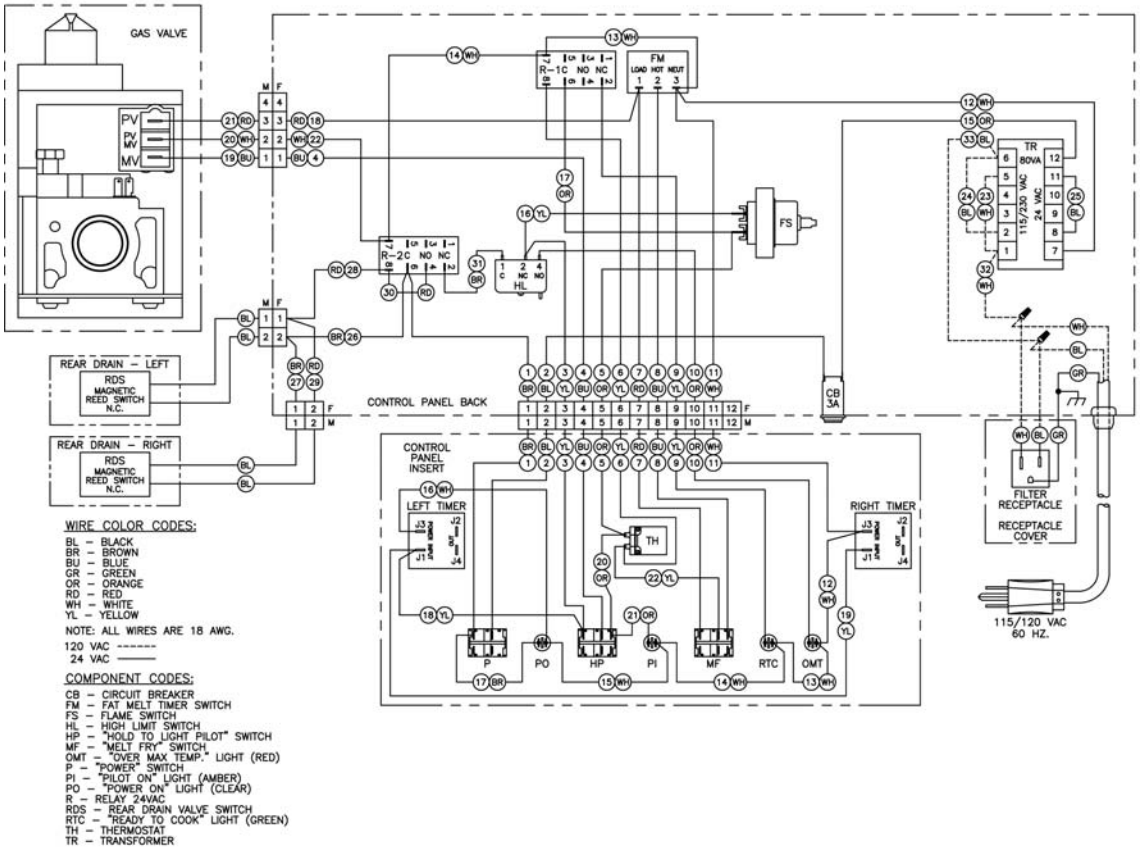
MF – "MELT FRY" SWITCH
OMT – "OVER MAX TEMP." LIGHT (RED)
P – "POWER" SWITCH
PI – "PILOT ON" LIGHT (AMBER)
PO – "POWER ON" LIGHT (CLEAR)
R – RELAY 24VAC
RDS – REAR DRAIN VALVE SWITCH
RTC – "READY TO COOK" LIGHT (GREEN)
TH – THERMOSTAT
TR – TRANSFORMER

34 X 24 TS 2008 AND ALL TS MODELS 2009 ELECTRICAL ASSEMBLY WITH SAFE & EASY® FILTER



WIRE COLOR CODES:

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BR – BROWN
BU – BLUE
GR – GREEN
OR – ORANGE
RD – RED
WH – WHITE
YL – YELLOW

NOTE: ALL WIRES ARE 18 AWG.

120 VAC ------
24 VAC ——

COMPONENT CODES:

CB – CIRCUIT BREAKER
FM – FAT MELT TIMER SWITCH
FS – FLAME SWITCH
HL – HIGH LIMIT SWITCH
HP – "HOLD TO LIGHT PILOT" SWITCH
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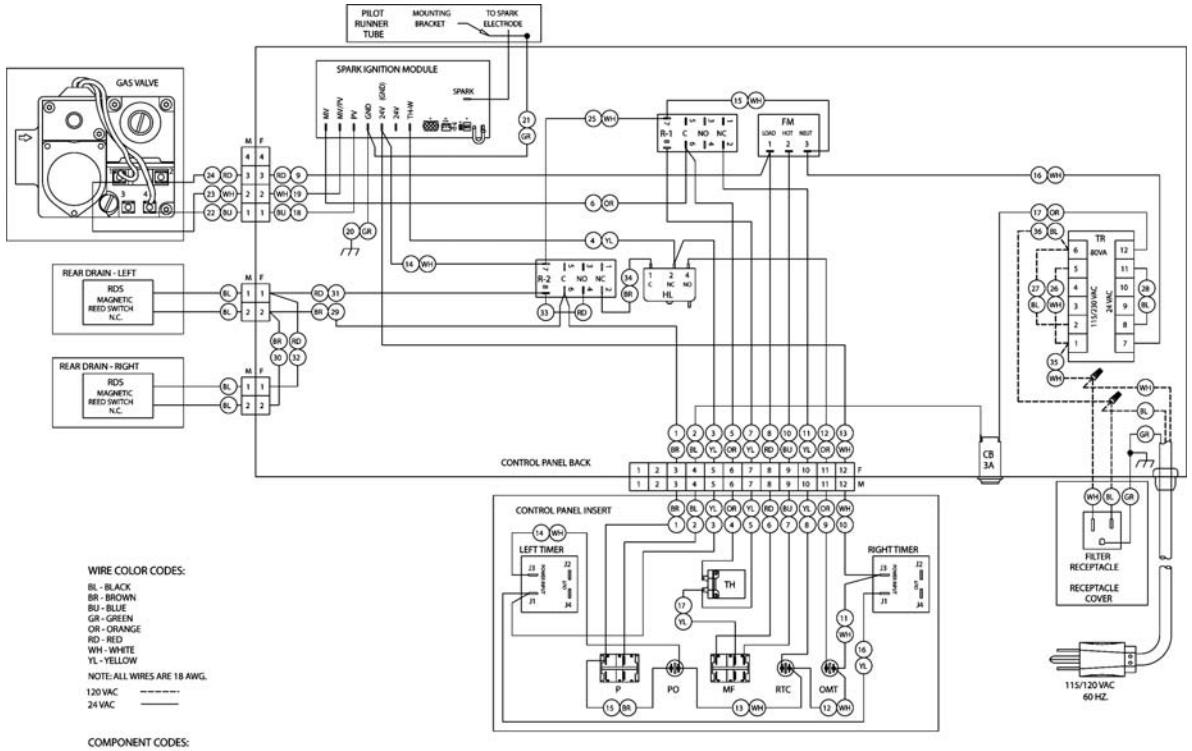
RDS – REAR DRAIN VALVE SWITCH
RTC – "READY TO COOK" LIGHT (GREEN)
TH – THERMOSTAT
TR – TRANSFORMER

34 X 24 TS 2007 AND ALL TS MODELS 2009
ELECTRICAL ASSEMBLY SPARK IGNITION WITH SAFE & EASY® FILTER



WIRE COLOR CODES:

BL - BLACK
BR - BROWN
BU - BLUE
GR - GREEN
OR - ORANGE
RD - RED
WH - WHITE
YL - YELLOW

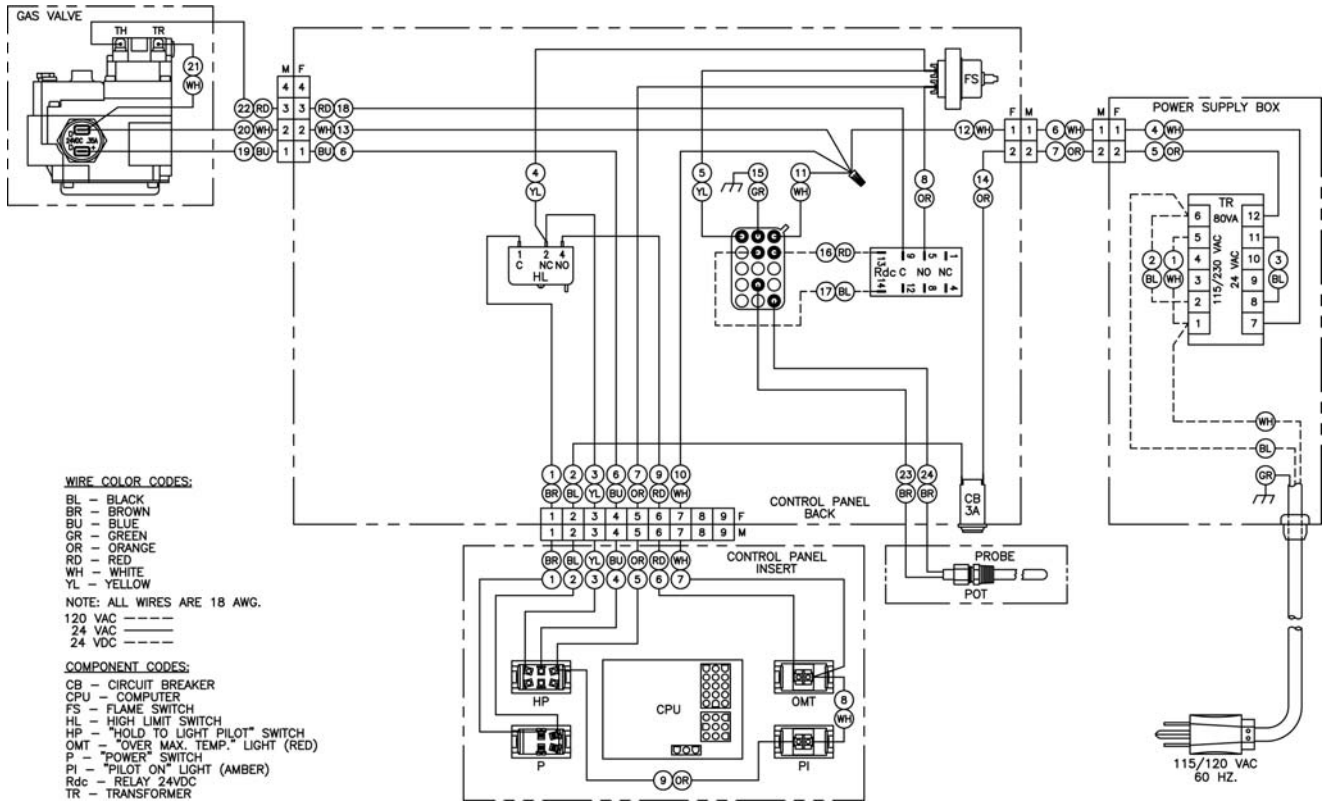
NOTE: ALL WIRES ARE 18 AWG.

120 VAC ------
24 VAC ——

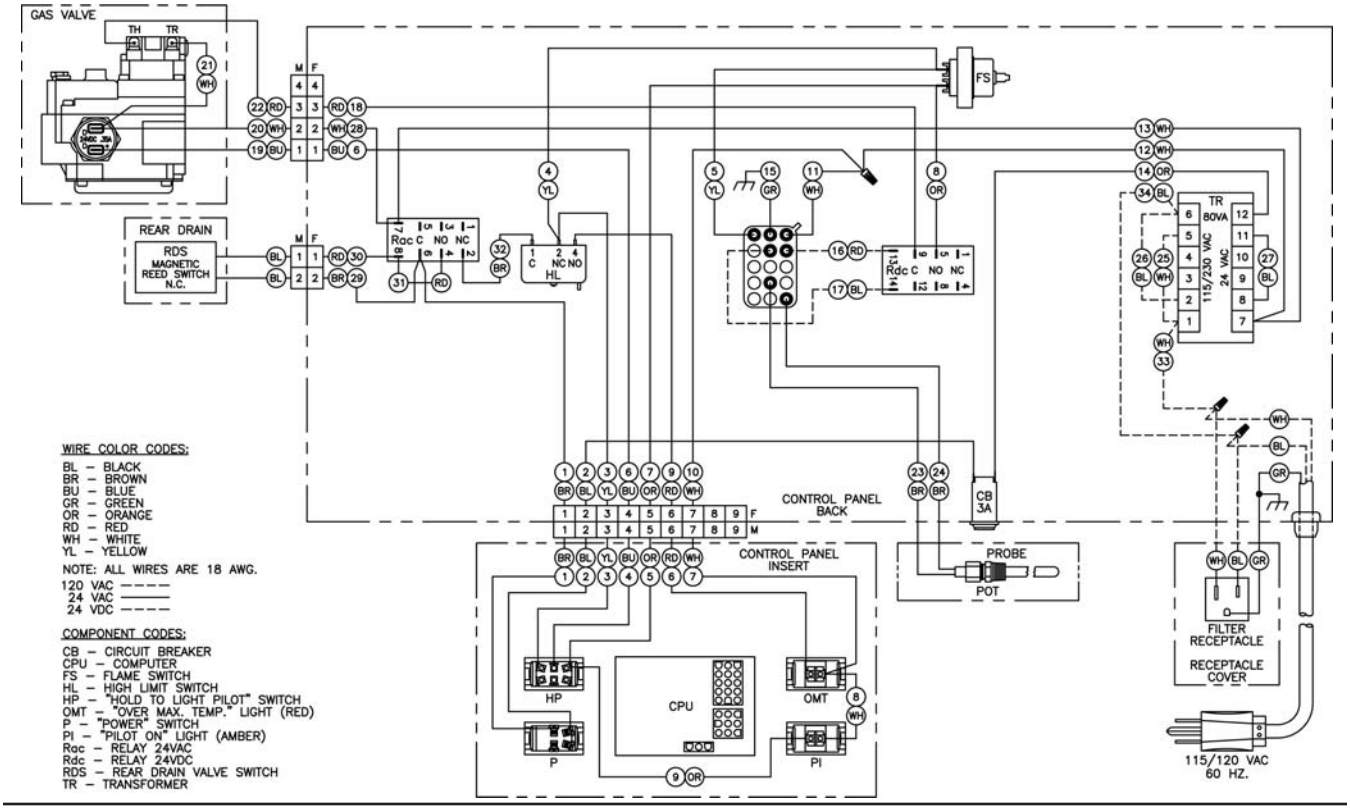
COMPONENT CODES:

CB - CIRCUIT BREAKER
FM - FAT MELT TIMER SWITCH
HL - HIGH LIMIT SWITCH
MF - "MELT FRY" SWITCH
OMT - "OVER MAX TEMP." LIGHT (RED)
P - "POWER" SWITCH
PO - "POWER ON" LIGHT (CLEAR)
R - RELAY 24VAC
RDS - REAR DRAIN VALVE SWITCH
RTC - "READY TO COOK" LIGHT (GREEN)
TH - THERMOSTAT
TR - TRANSFORMER

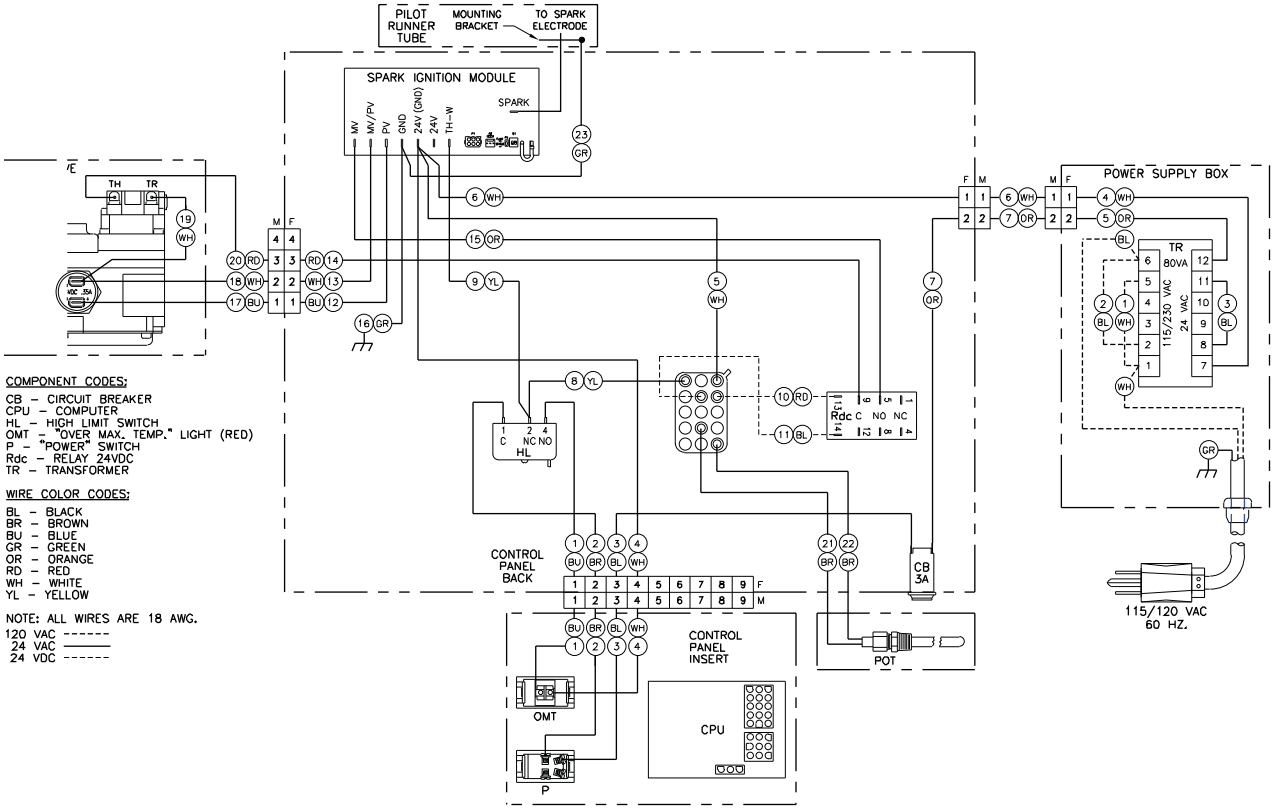
CPU 2007 ELECTRICAL ASSEMBLY FRONT DRAIN



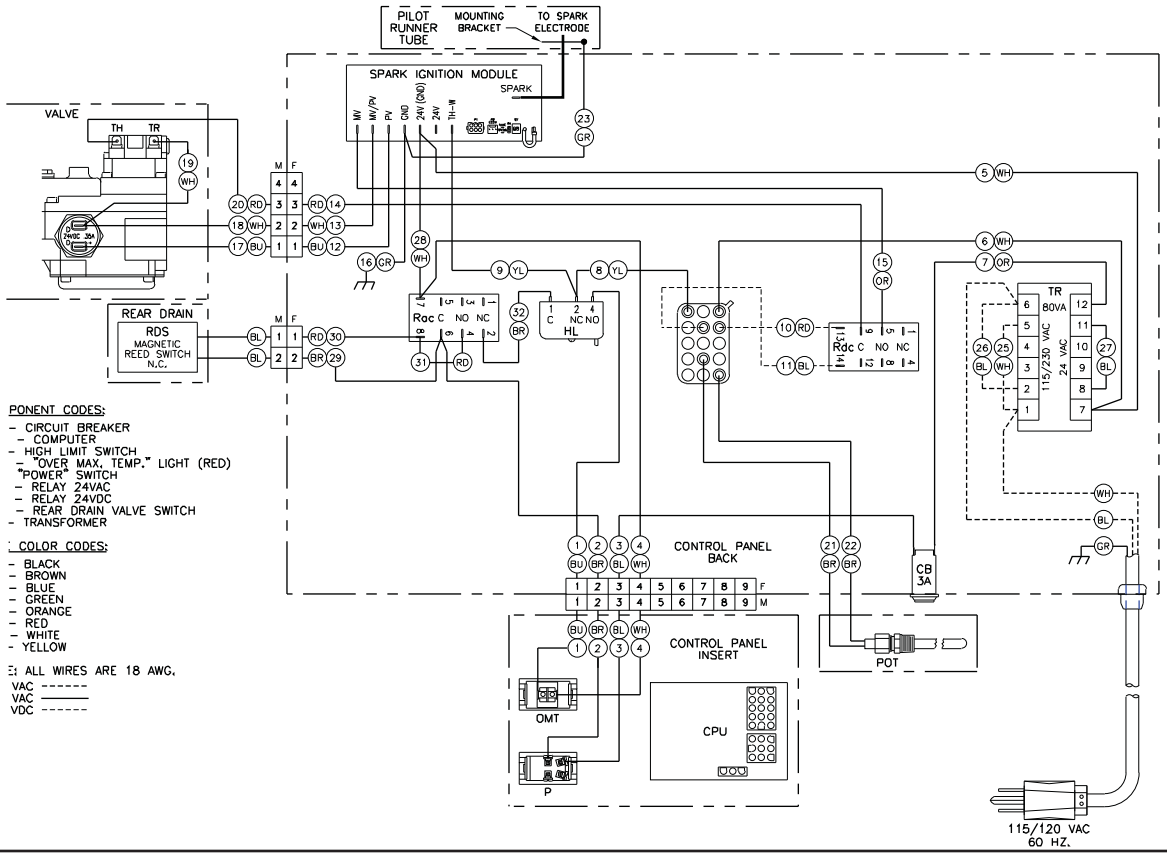
CPU 2007 ELECTRICAL ASSEMBLY WITH SAFE & EASY® FILTER



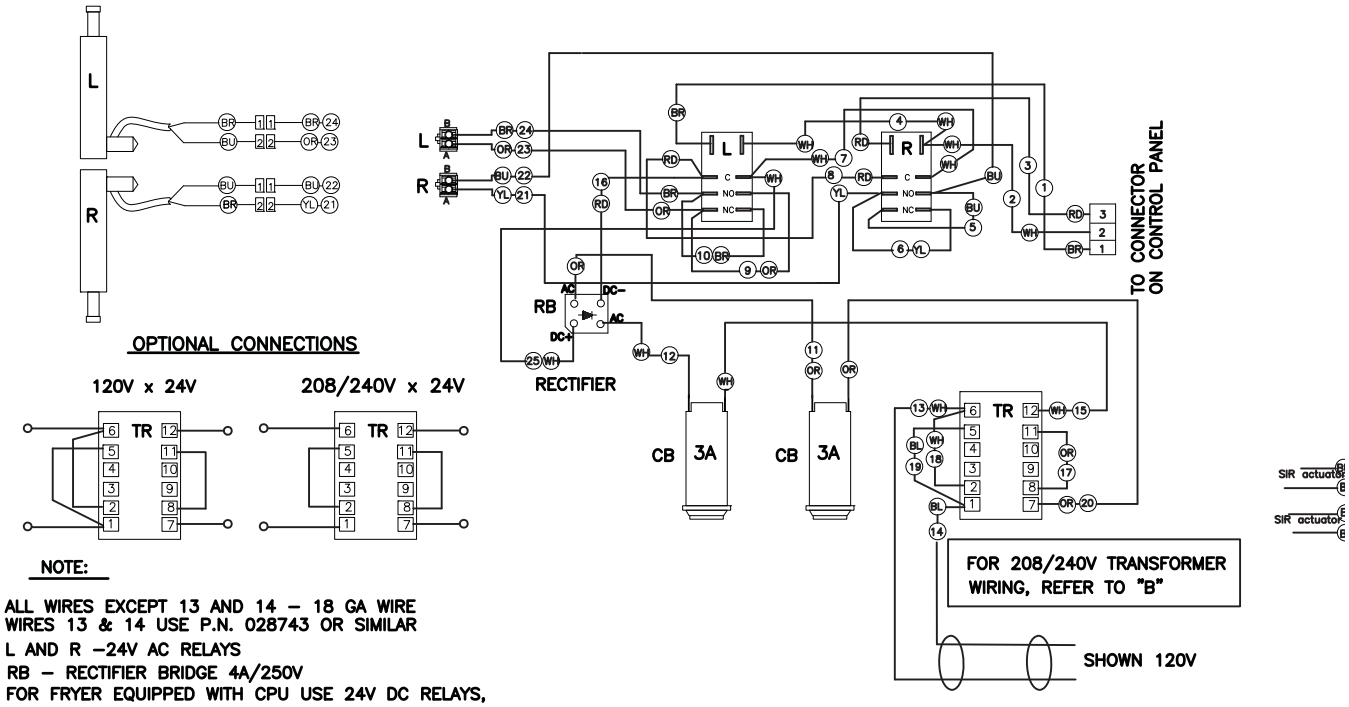
CPU 2007 ELECTRICAL ASSEMBLY SPARK IGNITION FRONT DRAIN



CPU 2007 ELECTRICAL ASSEMBLY SPARK IGNITION WITH SAFE & EASY® FILTER



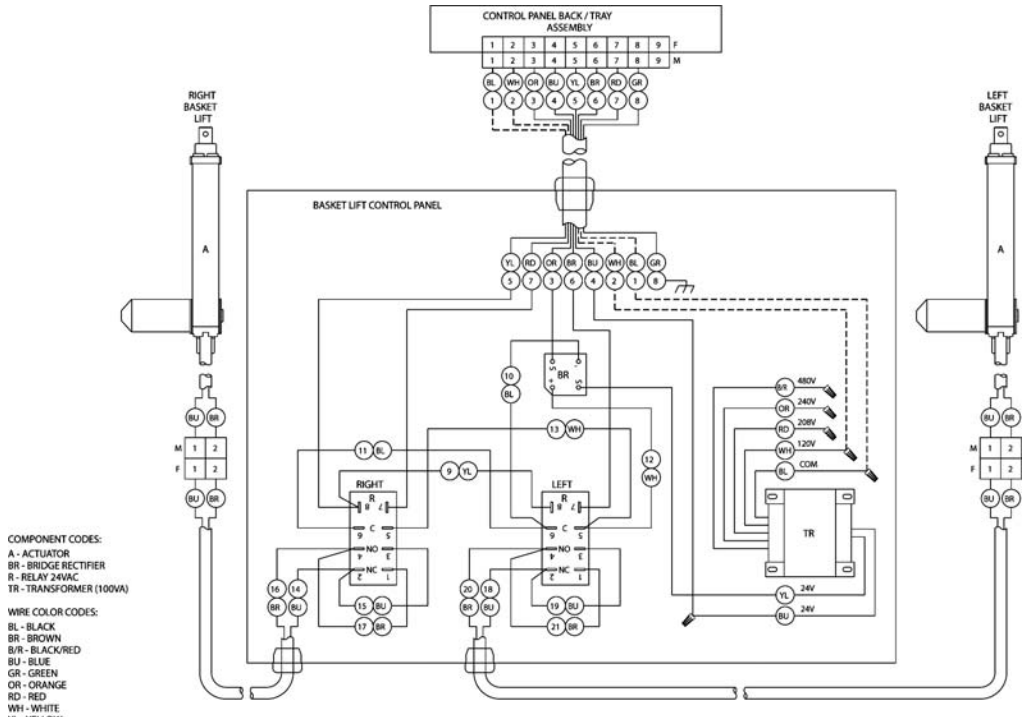
BASKET LIFT ELECTRICAL ASSEMBLY PRE 2007 (ALL FRYERS)



NOTE:

ALL WIRES EXCEPT 13 AND 14 – 18 GA WIRE
WIRES 13 & 14 USE P.N. 028743 OR SIMILAR
L AND R –24V AC RELAYS
RB – RECTIFIER BRIDGE 4A/250V
FOR FRYER EQUIPPED WITH CPU USE 24V DC RELAYS,
FOR ALL OTHER USE 24V AC RELAYS

BASKET LIFT ELECTRICAL ASSEMBLY NON-CPU MODELS SERIES 2007



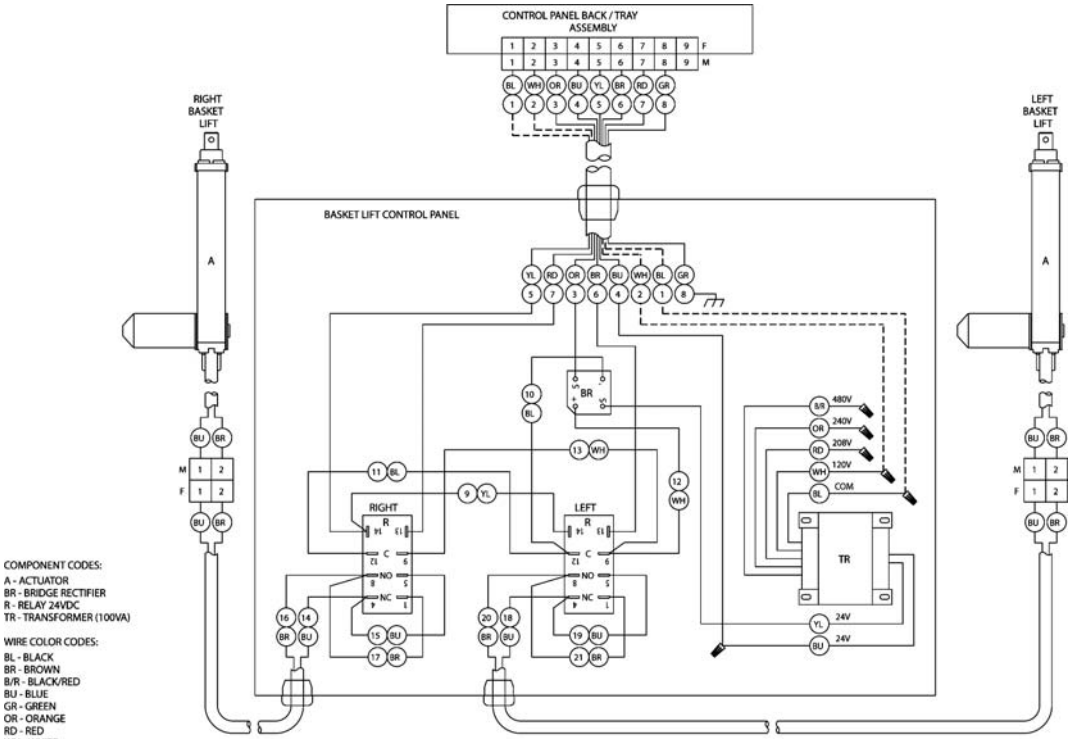
COMPONENT CODES:
A - ACTUATOR
BR - BRIDGE RECTIFIER
R - RELAY 24VAC
TR - TRANSFORMER (100VA)

WIRE COLOR CODES:
BL - BLACK
BR - BROWN
B/R - BLACK/RED
BU - BLUE
GR - GREEN
OR - ORANGE
RD - RED
WH - WHITE
YL - YELLOW

----- 120 VAC
——— 24 VAC & VDC

NOTES:
1. ALL WIRES ARE 18 AWG.
2. THIS DIAGRAM SHOWN 120 VAC SUPPLY VOLTAGE.
3. SEE CUSTOMER'S ORDER FOR THE CORRECT SUPPLY VOLTAGE, AND WIRE THE PRIMARY SIDE OF THE TRANSFORER ACCORDINGLY.

BASKET LIFT ELECTRICAL ASSEMBLY WITH CPU MODELS SERIES 2007



COMPONENT CODES:
A - ACTUATOR
BR - BRIDGE RECTIFIER
R - RELAY 24VDC
TR - TRANSFORMER (100VA)

WIRE COLOR CODES:
BL - BLACK
BR - BROWN
B/R - BLACK/RED
BU - BLUE
GR - GREEN
OR - ORANGE
RD - RED
WH - WHITE
YL - YELLOW

- - - - - 120 VAC
——— 24 VAC & VDC

NOTES:
1. ALL WIRES ARE 18 AWG.
2. THIS DIAGRAM SHOWN 120 VAC SUPPLY VOLTAGE.
3. SEE CUSTOMER'S ORDER FOR THE CORRECT SUPPLY VOLTAGE, AND WIRE THE PRIMARY SIDE OF THE TRANSFORER ACCORDINGLY.

KEATING OF CHICAGO, INC. WARRANTY

LIMITED WARRANTY

Keating of Chicago, Inc. ("Keating") warrants to the original purchaser. ("Customer"), all new Keating Fryers, Filter Systems, Griddles, Keep Krisp®, Custom Pasta Systems, Top-Side™ Cookers, Computer Timers, Fryer & Pasta Vessels and Keating replacement parts ("products") installed after June 1, 1994 to be free to defects in material or workmanship, subject to the following terms and conditions.

LENGTH OF WARRANTY

All products other than Fryer & Pasta Vessels and replacement parts shall be warranted for a period of one year from the date of original equipment installation. Keating replacement parts are warranted for a period of ninety days from the date of installation. Fryer & Pasta Vessels are warranted as described below.

FRYER & PASTA VESSEL WARRANTY

Fryers purchased after June 1, 1994 carry a prorated vessel warranty on defects in materials or workmanship to the Customer based on the following scale:

Time from Installation Date	*Fryer Vessel Warranty Credit*
13-60 months	100%
61-72 months	80%
73-84 months	60%
85-96 months	40%
97-108 months	20%
109-120 months	10%

The credit for the defective fryer & pasta vessel shall be applied against the cost of the replacement vessel, utilizing Keating's then current price, upon return of the vessel to Keating, (freight to be paid by Keating within the first 12 months only), only during the first 60 months, subject to the limitations described below.

LIMITATIONS OF LIABILITY

In the event of warranty claim or otherwise, the sole obligation of Keating shall be the repair and / or replacement at the option of Keating of the product or component or part thereof. Such repair or replacement shall be at the expense of Keating except that the Customer shall pay the following expenses: all freight and labor expense for Keating replacement parts; for all other products, mileage exceeding 50 miles or travel more than one hour, labor costs of more than one person, overtime rates, truck charges, difference between ground and other mode of transportation, and holiday charges. Any repair or replacement under this Limited Warranty does not constitute an extension of the original warranty for any period for the product or for any component or part thereof. Parts to be replaced under this Limited Warranty will be repaired at the option of Keating with new or functionally operative parts. Keep Krisps and Computer Timers must be returned to Keating for warranty repair or replacement. Field repairs of those items are not authorized.

THE LIABILITY OF KEATING ON ANY CLAIM OF ANY KIND, INCLUDING CLAIMS BASED ON WARRANTY, EXPRESSED OR IMPLIED, CONTRACT, NEGLIGENCE, STRICT LIABILITY OR ANY OTHER THEORIES SHALL BE SOLELY AND EXCLUSIVELY THE REPAIR OR REPLACEMENT OF THE PRODUCT AS STATED HEREIN, AND SUCH LIABILITY SHALL NOT INCLUDE, AND CUSTOMER SPECIFICALLY RENOUNCES ANY RIGHTS TO RECOVER, SPECIAL, INCIDENTAL, CONSEQUENTIAL OR OTHER INJURIES TO PERSONS OR DAMAGE TO PROPERTY, LOSS OF PROFITS OR ANTICIPATED PROFITS, OR LOSS OF USE OF THE PRODUCT.

If any oral statements have been made regarding the Keating products, such statements do not constitute warranties and are not part of the contract sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

THIS LIMITED WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL, STATUTORY OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS.

EXCLUSIONS

The warranties provided by Keating of Chicago, Inc. do not apply in the following instances:

1. Defects arising out of or resulting from improper installation or maintenance, abuse, misuse, modification or alteration by unauthorized service personnel, or any other condition not attributable to a defect in material or workmanship. Proper installation and maintenance are the responsibility of the installer and Customer, respectively. Proper installation and maintenance procedures are prescribed by the Keating Service Manual.
2. In the event that the product was damaged after leaving the factory due to flood, fire, other acts of God or accident, damage during shipment should be reported to the carrier and is not the responsibility of Keating.
3. In the event the serial number or rating plate has been removed from the product or altered.
4. On parts which would normally be worn or replaced under normal conditions, including but not limited to electric bulbs, fuses, interior and exterior finishes, gaskets and radiants.
5. With regard to adjustments and calibrations such as leveling, tightening of fasteners or plumbing connections, improper gas pressure or improper electrical supply, the checking of and changes in adjustment and calibrations are the responsibility of the installer. Proper installation procedures are prescribed by the Keating Service Manual.
6. In the event of unauthorized repairs or alterations to the Keating product.
7. With the use of sodium chloride in pasta vessels or harsh chemicals in fryer or pasta vessels.
8. Installation in Household.

OTHER TERMS AND CONDITIONS

The Customer must provide proof of purchase from Keating.

This Limited Warranty is valid in the 50 United States, its territories, and Canada, and is void elsewhere.

Keating products are sold for commercial use only. If any Keating product is sold as a component of another product or used as a consumer product, such Keating product is sold As Is without any warranty.

If any provision of this Limited Warranty is held to be unenforceable under the law of any jurisdiction, such provision shall be inapplicable in such jurisdiction, and the remainder of the warranty shall remain unaffected. Further in such event, the maximum exclusion or limitation allowable under applicable law shall be deemed substituted for the unenforceable provision.

This Limited Warranty shall be governed by and construed in accordance with the laws of the State of Illinois.

TO SECURE WARRANTY SERVICE

All repair services under this Limited Warranty must be authorized by Keating or performed at Keating. Authorization may be obtained by calling 1-800-KEATING within the Continental United States, Alaska, Hawaii, Puerto Rico and Canada during normal business hours (8 a.m. through 5 p.m. Central Time, Monday through Friday). When calling, please have the following information available: (1) name, address and telephone number of the Customer; (2) location of product, if different; (3) name, model number and serial number of the product; (4) installation date; and (5) description of defect. Keating will then issue a service authorization work order number to one of its approved independent servicing organizations, or request the product or part be shipped to Keating for repair or replacement, as appropriate. Any defective part subject to a claim under this Limited Warranty must be shipped freight prepaid to Keating for testing and examination. Keating's decision as to the cause and nature of any defect under this Limited Warranty shall be final.

SERVICE INFORMATION

If you have a service related question call 1-800-KEATING.
Please state the nature of the call; it will ensure speaking with the appropriate person.
Have your serial and model number available when ordering parts.

KEATING OF CHICAGO, INC.
8901 W. 50th Street, McCook, IL 60525-6001
Phone: (708) 246-3000 FAX: (708) 246-3100
Toll Free 1-800-KEATING (In U.S. and Canada)
www.keatingofchicago.com

***As continuous product improvement occurs, specifications may be changed without notice.**

KEATING LIMITED WARRANTY CARD

PLEASE COMPLETE AND MAIL AT ONCE–WARRANTY IS NOT IN EFFECT UNTIL CARD IS RETURNED.
WARRANTY CARD IS ALSO AVAILABLE TO COMPLETE ON LINE AT YOUR CONVENIENCE.

COMPANY: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

DEALER: _____

DATE OF PURCHASE:_____ INVOICE NUMBER: _____

SERIAL NUMBER: _____ ❑ FRYER ❑ FILTER SYSTEM ❑ GRIDDLE

REMARKS: _____ ❑ TOP-SIDE COOKER ❑ HOT PLATE ❑ PASTA PLUS

I HAVE READ THE INSTALLATION AND OPERATION INSTRUCTIONS.

SIGNED: _____ DATE:_____

"Serving Those Who Serve The Very Best"®